

CHAMPAGNE

BRUT NATURE

SANS SOUFRE

In Urville, at the heart of the limestone terroir of the Côte des Bar, the **Pinot Noir** expresses itself in a unique purity. Created without sulphites or dosage liqueur, this Brut Nature keeps only the essentials: the fruit of its place.

TASTING

Very fresh nose, evoking pear, lemon and hazelnuts. On the palate, a very dry, mineral Champagne bursting with life. It will delight enthusiasts and purists on the lookout for new tastebud sensations. Recommended for those allergic to sulphur.

SERVICE

The perfect accompaniment for seafood, sashimi or even soft goat's cheese. Serve at 7°C.



VINIFICATION

ASSEMBLAGE :

Pinot Noir 100 %

VINIFICATION :

Jurassic Kimmeridgian limestone and chalk
Asustainable and organic ethos
Mechanical low-pressure presses
Only first press
Use of gravity
Natural settling
Malolactic fermentation
No filtering
No added sulphites
24 months on the lees

DOSAGE :

0 g/l

"The vine shoots, the pulp of the Pinot, Yeasty, ethereal, a moment of absolute purity."