

CHAMPAGNE CLAREVALLIS

Champagne **Clarevallis** (the name given by Saint Bernard to the abbey he founded) is made with grapes from the Urville hillsides, organically farmed, planted during the Cistercian period. Clarevallis is the expression and reflection of both the landscape and the land that humankind has been tending here since the 12th century

TASTING

A golden grey colour, very fine, persistent bubbles. Elderberry and violet notes. The limestone minerality is softened by the pinot pulp. A harmonious balance between the discreet dosage and the lovely bitter flavors.

SERVICE

7°C for an aperitive or for a meal, with marinated fishes such as some sea bream with grapefruit. Fresh summer salads, langoustine and crunchy vegetables.



VINIFICATION

ASSEMBLAGE :

Pinot Noir 75%
Pinot Meunier 10%
Chardonnay 10%
Blanc Vrai 5%

VINIFICATION :

Jurassic Kimmeridgian limestone
Organically farmed land, tilled in part with a horse
Only first press
Use of gravity
Malolactic fermentation
Organic lees from the estate
No filtering, no discoloration
Very low sulphites.

DOSAGE :

4 g/l

*" Inspired from
Clairvaux, the
Cistercian purity
in a generous
nature."*