

CUVÉE

LA GOUTTE D'OR

LES PARCELLAIRES



Blend of 3 harvests 2017,
2018, 2019 - 48 months
cellar aging at 11°C with
a capped cork
and P103 seal.

100% CHARDONNAY



Hand-picked, 45kg crate. Pressed within 6 hrs – 4000kg Diemme press – Tête de Cuvée only (10.25Hl)



Ammonium bisulfite harvest sulfiting at 15%: 2cl/hl



Must clarification: 0.5g/hl – Pectic enzymes



Alcoholic fermentation: Active dry yeast *Saccharomyces cerevisiae* galactose – set at up to 18°C in steel vats.



Racking after AF. Malolactic fermentation: Not performed. No finings.



No chilling or filtering.



Bottling in March, April or May N+1 after picking, lighter weight French-made glass «champagne» bottle from Ol de Reims factory.



Disgorgement by freezing with jetting with no added SO₂, Brand Extra-Brut expedition liqueur dosage: 3g/L and natural Amorim «AC» cork stopper.



Disgorgement date engraved on bottle base and cork; 5-6 months of rest before sale.