

CUVÉE

# LE TOURNON

LES PARCELLAIRES



Le Tournon: Blend of 3 harvests 2015, 2016, 2017 - 36 months cellar aging at 11°C with a capped cork and P103 seal.

2000 BOTTLES

## 100% MEUNIER



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 – in oak barrels for 5 years, medium heating, Tonnellerie de Champagne-Ardenne.



No racking after AF. Lees stirred once a month. Malolactic fermentation: Not performed. No finings.



Natural chilling and no 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 SO<sub>2</sub>, 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.