

CUVÉE

TRADITION BRUT

LES ORIGINES



30 months cellar aging
at 11°C with a capped
cork and P103 seal.

+/- 40,000 BOTTLES

90 % MEUNIER – 10 % PINOT NOIR



Hand-picked, 45kg crate. Pressed within 12 hrs – 4000kg
Diemme press Ammonium bisulfite.



Harvest sulfiting at 15%: 2.5cl/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.



Malolactic fermentation: Yes, Total with *Oenococcus oeni*
strain at 20°C in steel vats.



Finings: no. Chilling: 1/3 of total volume and 1/3 filtration on
organic NCA B 120 sheets.



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
Brut expedition liqueur dosage: 6g/L and natural Amorim «AC»
cork stopper.



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