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\sim	GRAPE	100% Chardonnay Grand Cru Cramant
Veile		0% reserve wine
eltre REIMS		
les-Reims	LIEU-DIT	Surface area: 26 ares Planting: 1962
Villedommange VIIIers- Ecueil Allerand III		Soil: loamy-clay
VERZENAY Rilly-la		Exposure : east
Sermiers Montagne Ludes MAILLY Chigny- Les. Roses LOUVOJS Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chigny- Chig	VINIFICATION	AF in termos-regulated stainless steal vats
les-Roses Louvois Hautvillers		MLF not initiated
Cumières		No fining
Mardeuil • AY • • • TOURS SUR-MARNE		Ageing 6 to 8 months in barrel with stirring of the lees reasonably
EPERNAY Marcul-sur-Ay		Barrels: 1 to 3 wines, light toast, 3,50hl and
		6,15 hl
AVIZE Grauves oger	AGEING IN BOTTLE	48 months minimum
LE MESNIL-SUR OGER CONT		
Vortus	DISGORGEMENT DATE	Displayed on the back label
Bergères-les-Vertus	500105	
	DOSAGE	0 g/L
	AVAILABLE CONTENT	Bottle - 75 cl
NOTES FROM LAUDENT VALLEANT, SELLAR MASTER		
NOTES FROM LAURENT VAILLANT, CELLAR MASTER		

S FRUM LAUKENT VAILLANT, CELLAK MASTER

The "Les Bauves" parcel offers an atypical expression of Chardonnay: the limestone-rich soils bring great freshness to the wine. In the subsoil, the highly decompacted chalk allows this old vine to draw deeply, giving the wine a remarkable balance between mineral power and aromatic concentration.

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