

Brut Signature



CHAMPAGNE
OLIVIER
BRUNO & CHRISTIANE

Vinification

Alcoholic and Malolactic fermentation in controlled temperature
Maturation on Malolactic lees (20 weeks)
Maturation on “prise de mousse” (42 – 48 months)

Blending and Dosage

Because every harvest is special and distinctive, our house creates a different blend with new and reserve wine every year to preserve a unique and consistent taste to our Signature Champagne.
85% Pinot Meunier / 15% Pinot Noir
Dosage: 9g/l from homemade liquor

Tasting Notes

The refreshing acidity together with pleasant green fruity aromas and a touch of bread and yeasty notes makes it a very easy drinking champagne that you keep serving to quench the thirst of your guests, by itself or with snacks.

Production

10000 Bottles / year



Parcels



GPS:49.078106, 3.590355

Name: Plantes du Clos

Age: 20-25 years

Pruning method: Vallée de la marne

Cepage: Meunier, Pinot Noir

Soil: Rendzina and hard chalk

Sustainable Viticulture in Champagne
certification in-progress



GPS:49.076387, 3.592250

Name: Buisson de la Bergère

Age: 25-30 years

Pruning method: Vallée de la marne

Cepage: Meunier

Soil: Limestone / Brown Earth

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certification in-progress