

Forget me not

THE ORGANIC

- 
- Fruity
 - Mineral
 - Elegant



BLENDING

80% PINOT NOIR 20% CHARDONNAY

DESCRIPTION

AGING : 24 months on lees

OENOLOGY

- 20 % reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

TERROIR

100% Côte des Bar

DOSAGE : 9 G/L

SERVICE : 10 - 12°C

AROMAS



PEAR



FOREST
FLOOR



VANILLA

PAIRING



SALMIS OF WOOD
PIGEON OR DUCK



RED MULLET

THE EYE

A magnificent yellow gold colour delicately tinged with salmon hues. Brilliant, luminous and limpid, it evokes the natural elegance of this organic champagne. The mousse is fine and persistent, and the fiery bubbles burst with contagious joy heralding a captivating sensory journey.

THE NOSE

The rich nose reveals a stroll bathed in sunshine. The fruity notes, bursting with ripeness, reveal delicate autumnal vanilla nuances, followed by hints of crumpled leaves and undergrowth. An olfactory symphony that evokes the richness of nature in all its splendour.

THE MOUTH

On the palate, a full, enveloping power worthy of the English expression « full mouth ». You munch into it like into a piece of fruit (apple, pear or medlar). The closeness to nature is unmistakable, perhaps evoking earth and mushrooms in a subtle dream.

