



Arpent

5 GRAPE VARIETIES - EXTRA-BRUT

The cellar master's notes

"The signature cuvée of this vineyard in the Vallée de la Marne, this blend of 5 grape varieties - Meunier, Pinot Noir, Chardonnay, Pinot Blanc and Petit Meslier - reveals an atypical expression, giving this Champagne structure and eloquent aromatic expression."

Laurent Hostomme

Tasting



Yellow colour.
Slightly golden highlights.
Dynamic, persistent
bubbles.



A mix of citrus fruits, white
currants and dried
almonds.



Straightforward attack with
notes of white fruit.
Infusions and nuances of spice
and pepper.



Food & Champagne pairing

"To be paired with a ceviche of sea bass or a slice of salmon marinated in horseradish as an aperitif, or a galette des rois for dessert."

The cellar master's notes

Grape Varieties

40 % Meunier
20 % Chardonnay
20 % Pinot Noir
10 % Pinot Blanc
10 % Petit Meslier

Terroir

Vallée de la Marne
Oeuilly, single plot vineyard called "Le Clos de l'Arpent".

Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.
No malolactic fermentation.

Ageing

Bottling April 2016 - 8 years on lees.

Dosage

Extra-Brut - 4 gr/L