

Aether

COTEAUX CHAMPENOIS BLANC

The cellar master's notes

"Aether takes its name from Ether, the fifth element which, beyond water, fire, earth and air, fills space, connects the invisible and carries with it the promise of freedom and evolution. Born from a single barrel and shaped by our Grand Cru terroir of Chouilly, this Coteaux Champenois reveals all the purity of Chardonnay in a new dimension, in a rare edition of 300 bottles."

Laurent Hostomme

Tasting



A light color with golden flashes that suggest the light of a chalky morning. Hints at the purity of Chardonnay, but also the depth that the wood has given it.



The nose opens with delicacy: white flowers touched by the wind, crisp pear and peach pulp still warm from the sun. More serious accents of fresh hazelnut, French toast and fine spices.



Ample and caressing on the palate, with a silky texture sculpted by the lively minerality of the Champagne region. White fruits, a hint of lemon, woody notes. Long, saline finish leaves an echo of chalk and hazelnut on the lips.



Food & Wine pairing

"It's the perfect accompaniment to gravlax salmon, where the freshness of the citrus fruits and the delicate texture of the fish come together harmoniously. A fresh and ideal pairing to start your dinner."

Technical characteristics

Grape variety

100% Chardonnay from the 2023 harvest

Terroirs

Côte des Blancs : Chouilly Grand Cru

Winemaking

Harvested by hand and from the first press.

Fermented in French oak barrels, then aged on fine lees for 20 months.

No malolactic fermentation.

Bottled unfiltered, 300 units.