



## AOP CHAMPAGNE VINEYARD

Located in Crouttes-sur-Marne, in the Vallée de la Marne, the vineyard has been HVE certified since 2013. The vines benefit from a rich, diversified terroir shaped by the Marne and its clay-limestone soils.

## WINEMAKING

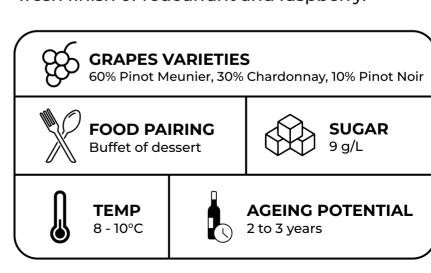
Traditional Hand-picked grapes. and pneumatic pressing. Maceration followed by alcoholic and malolactic fermentation in temperature controlled vats.

## **AGEING**

Minimum 3 years.

## **TASTING NOTES**

Lovely lychee colour. The subtle, elegant aroma opens with notes of grapefruit, wild strawberry and jasmine. The light, elegant palate has a citrus character, with a long, fresh finish of redcurrant and raspberry.



PAUL LEREDDE