

Rémi Leroy
CHAMPAGNE

BLANC DE QUATRE CEPAGES

MER SUR
MONT

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FICHE TECHNIQUE

VINTAGE

2016

BLEND

60% Pinot Noir 20% Meunier
15% Chardonnay 5% Pinot Blanc

VINIFICATION

100% Barrels

MALOLACTIC FERMENTATION

Done

BOTTLING

Under Cork in May 2017
without filtration, fining...

PH

3.16

DOSAGE

0g/L

TOTAL SO2

< 10 mg/L

PRODUCTION

2 673 Bottles

MER SUR MONT 2016

Growing season marked by destructive spring frosts in May... which will spare the Mer sur Mont plot located on a plateau that is not very sensitive to spring frosts. Then rain appears and mildew is difficult to contain. In the end we harvest less than 25hl/ha from this old vines, maturity and balance are perfect.

Vinification in barrels and the 6 years in bottles under cork give a complex nose and palate. Contrary to the other plots, maturity in 2016 is perfect on this cuvée and the balance is great with no sugar and long finish.

