

Rémi Leroy
CHAMPAGNE



FICHE TECHNIQUE

BASE

85% 2022 + 15% Reserve

BLEND

65% Pinot Noir 30% Chardonnay
5% Meunier

VINIFICATION

80% Stainless tanks
20% Barrels

FML

Done

BOTTLING

May 2023 without filtration,
fining...

PH

3.02

DOSAGE

2g/L

TOTAL SO2

20 mg/L

PRODUCTION

35 850 Bottles
650 Magnums
150 Jeroboams

EXTRA BRUT BASE 2022

Winter quite cool in general, but without significant frosts (only -7°C). Some heat peaks. Spring frosts in the first days of April (-4°C and -6°C, almost as cold as the winter minimum!) which cause 20% loss on Chardonnay, less than 10% on Pinot Noir. The rest of the season is quiet with a dry summer, perfect maturity, comfortable yields.

15% of reserve wines and 20% of "taillies" (end of press which gives accessibility to the wine). Some reduction aromas, good concentration, easy to drink. This non vintage will be better over the disgorgement dates.

