

Chalky

Chalk is the fundamental element of the Champagne terroir ! The history of chalk goes back to the Jurassic era, 200 million years ago when the whole region was covered by the sea. Although poor in nutrients, chalk stores both warmth and water, releasing them regularly, providing the perfect foundation for Champagne vines. Draining off the excess, retaining water enriched by microscopic marine fossils, Chalk nourishes the vine with maternal affection, with minerality and an inimitable salinity ! Lastly, chalk is the protector of champagne as it ages, allowing itself to be dug into deep underground cellars, where the precious nectar can safely mature, tucked away from the light and fluctuations in temperature.



Classification

AOC Champagne

Alcohol

12% Vol.

Dosage

2,5 to 4 g/L

Available in

75cl

Aging

Over 36 months
on the lees

Blend

Chardonnay base



1/3

Mountain
South Side



2/3

Côte des Blancs
Eastern Side

Creamy | Chalky | Mineral
