

# SPIEGEL & PEACH

EST 2020



## Grower Questionnaire

**History of Domaine:** since 1971 the champagne Voirin Jumel is the result of the wedding of 2 wine growers of Cramant and Chouilly Villages . A family story.

**Vineyard holdings in hectares:** 12ha

**How many employees?** 9

**Organic/biodynamic certified or principles?** Lutte Raisonnee

**How many wines produced in total? How many bottles produced?** 120k bottles total

**Description of soils/climate:** Chalk soils

**Brief description of viticulture practices:** All work done by hand, no pesticides used

**Harvest - generally when and how long?** 10-12 days

**Wines (if more than one taken, please answer for each)**  
**Blanc de Blancs Grand Cru NV**

**Destemming? Skin contact? Pressing method?**

Champagne methode 36 months of lies pressing without contact with the press pressoir Coquart

Fermentation vessel? Natural yeasts used?

Saccharomisesese yeast used

Describe malolactic practices and any lees contact/stirring:

Malo is completed. Spends 36 months on lees

Fining? Filtration? (vegan?)

Small tartic filtration; vegan friendly

Residual sugar (or dosage)/acidity/Suplhur levels?

6g/l dosage

Tasting note:

Green apple nose, with toffee, bready, pain au raisin accents. Elegant and quite soft in feel, but underlying acidity is taut. So drinkable, beautiful balance and finesse, apple and citrus on the palate with some toasty and seashell notes. Gorgeous all Chardonnay grower champagne. (S&P)