



**CHARPENTIER**  
CHAMPAGNE

## MILLESIME ACT' (Vintage)

*An introduction to the Marne Valley*



### DESCRIPTION

Bright, golden colour. Fine bubbles. Pure and delicate, fruit led nose. Palate dominated by flavours of peach and apricot, supported by mineral freshness.

### TECHNICAL DATA

**Terroir:** Marne Valley. Crus from Charly-sur-Marne and Saulchery.

**Varietals:** 60% Pinot Meunier, 35% Chardonnay, 5% Pinot Noir.

**Geology and Soil:** Limestone marls.

**Viticulture:** Sustainable viticulture; identical plot selections each year.

### VINIFICATION

**Before harvest:** A crucial time for MILLESIME ACT' – each year the same plots reveal the vintage character of the chosen terroir: l'ACT'. It takes a particular phenolic maturity, identified through laboratory and organoleptic analysis, to create this unique Champagne. An optimal picking date is therefore carefully determined for each of the individual plots.

**Fermentation:** Stainless steel, temperature controlled tanks; malolactic fermentation completed.

**Assemblage and Reserve Wines:** Special attention to the varietal blending to create MILLESIME ACT'.

**Ageing:** 36 months minimum maturation on the yeasts.

**Disgorging:** 6 months prior to shipping.

**Dosage:** 7 g/l.

**Closure:** Technological closure in natural cork.

### CHARACTERISTICS OF THE CUVÉE

A vintage Champagne with aromatic depth and finesse.

CHAMPAGNE CHARPENTIER

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