



**CHARPENTIER**  
CHAMPAGNE

**PINOT MEUNIER (NV)**

*zéro dosage*

*Limited release Champagne - 3 508 bottles*

That unique expression born from a great Champagne



*«An isolated Pinot Meunier in the heart of its remarkable garden.»*

— Jean-Marc Charpentier

#### DESCRIPTION

Deep yellow gold color. Airy foam carried by fine creamy bubbles. The nose develops fruity notes, flavours of peach and apricot, characteristic of the grape variety. The mouth, dense and mature, confirms the nose, and takes us, thanks to the freshness of the zero dosage, towards an unusual world combining finesse and density of the wine.

#### TECHNICAL DATA

**Terroir :** Vallée de la Marne.  
Cru Charly-Sur-Marne.

**Vineyard plots:**

Les Chauffours, a vine planted in 1962 in the heart of Charly amphitheater. Traditionally cultivated, in part, in the blend of Terre d'Emotion cuvées.

**Varietals :** 100 % Pinot Meunier.

**Geology and soil :** Limestone marls on hard limestone subsoil. Atypical presence of millstones and silex.

**Viticulture :** Plot cultivated in Biodynamics for 10 years, for the search for minerality and thus reveal the potential of an aromatic tension always present. Soils worked mechanically with stopping at the veraison stage in order to promote the natural flora and thus work with bio-indicator plants. The empirical observation of the vine, supplemented by the latest scientific knowledge, forms the basis of Jean-Marc Charpentier's work.

#### VINIFICATION

**Before Harvest:** Tasting of berries and comparison with the other plots of the vineyard, in order to precisely determine the very best date for picking.

**Harvest :** Drastic sorting to keep only the desired grapes of exceptional character. In the end, 50% of the pending harvest was discarded!

**Fermentation :** In line with the winemaking of Terre d'Emotion cuvées with alcoholic fermentation at ultra low temperature and natural malolactic fermentation, a guarantee of the wine's biological stability ... and a minimum dose of SO<sub>2</sub>!

**Assemblage :**

"Les Chauffours" plot, 2017 harvest only. This parcel, acclaimed for its unique expression, is one of the natural links with our reference champagnes Terre d'Emotion.

Unfiltered wine, not fined.

**Disgorging :** May 2020.

**Dosage:** Zero dosage (brut nature).

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

#### SPECIAL TO THIS CUVEE

There are years that are more difficult than others. As such, 2017 will be remembered in Champagne. And yet ... The alchemy between Man and Vine has taken place at the heart of this carefully worked plot in harmony with nature.

CHAMPAGNE CHARPENTIER

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