



**CHARPENTIER**  
CHAMPAGNE

## TERRE D'ÉMOTION (NV)

*blanc de blancs*

That special emotion born from a great Champagne



*"Wine provides us with that dimension of time which all living systems need to develop and thrive."*

— Jean-Marc Charpentier

### DESCRIPTION

Pale green colour with a golden hue. Fine, creamy bubbles. A delicate and enticing nose, hints of citrus fruit followed by meringue and fresh butter, hallmarks of its specific terroir. Rich, mineral and silky on the palate. The finish is fresh, underscored by salty, iodine tones and herb tea.

### TECHNICAL DATA

**Terroir:** Marne Valley. Crus of Charly-Sur-Marne and Saulchery.

**Vineyard Plots:** Le Chemin de Citry, Les Haies, Les Chaillots, Les Grès, Les Anes, Les Garennes.

**Varietals:** 100% Chardonnay.

**Geology and Soil:** Limestone marls on a substructure of soft limestone from the Lutetian era. An abundance of millstones and silex.

**Viticulture:** All vines undergoing conversion to organic agriculture. Principles of biodynamic viticulture practised since 2009 (*no certification sought as yet*). Native flora, and soils worked mechanically. Natural vine growing methods, completed by Jean-Marc Charpentier's expertise and philosophy of terroir. His agronomic training, combined with keen sensitivity and a certain intuition allow him to work in total harmony with his vineyards.

### VINIFICATION

**Before Harvest:** Maturity is monitored using laboratory analysis but also by tasting individual grapes for organoleptic analysis, to determine the very best date for picking.

**Harvest:** Grapes hand picked and carefully selected on each plot. After a year of careful work in the vineyard, precision in the choice of harvest date for the individual plots ensures the best possible juice quality and tasting profile.

**Fermentation:** Stainless steel, temperature controlled tanks. Long alcoholic fermentation at ultra low temperature, with yeasts indigenous to Champagne selected to control end of fermentation. Spontaneous malolactic fermentation for biological stability and a reduction of sulphites (SO<sub>2</sub>).

**Assemblage and Reserve Wines:** Blending of plot selections from the first press juice with reserve wines aged in old oak barrels from Champagne and Burgundy.

**Ageing:** 60 months maturation on the yeasts.

**Disgorging:** 6 to 10 months prior to shipping.

**Dosage:** 6.5 g/l.

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

### SPECIAL TO THIS CUVEE

Limestone, silex, millstones – a Chardonnay true to its origins, but with something of the "Pinot" character!

CHAMPAGNE CHARPENTIER

Tél. +33 3 23 82 10 72 – Fax +33 3 23 82 31 80 – info@champagne-charpentier.com  
11, route de Paris – 02310 Charly-sur-Marne – France  
champagne-charpentier.com