



CHARPENTIER
CHAMPAGNE

TERRE D'ÉMOTION (NV)
brut vérité

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

Gold colour tinged with green. Fine, creamy bubbles. Fine, delicate nose, pure and elegant, typical of its terroir. Fine-tuned palate with mineral limestone and silex. A complex, fruity blend true to its terroir, with a remarkable finish.

TECHNICAL DATA

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

Vineyard Plots: Les Gouverneuses, Les Chauffours, Les Haïes, Les Chaillots, Les Anes, Les Garennes, Les Gains, Les Galandes.

Varietals: 70% Chardonnay, 15% Pinot Noir, 15% Pinot Meunier.

Geology and Soil: Limestone marls on soft limestone from the Lutetian era.

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 (SO₂).

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

A pure and sincere expression of the terroir.

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