



Champagne Caille Lemaire | Cuvée Reflets

Extra-Brut | Organic | Damery, Vallée de la marne

“A true reflection of Caille-Lemaire’s terroir, mixing every single parcel, the magic happens”



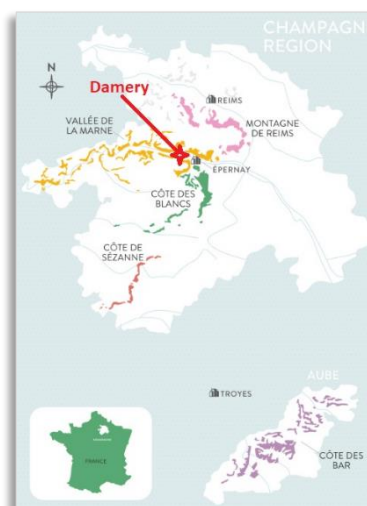
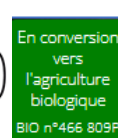
- **Dosage:** 5 g/l - No Malolactic fermentation, no fining and no filtration
- **Ageing:** 24 months on lees
- **Composition:** 45% Pinot Meunier, 35% Pinot Noir et 20% Chardonnay
- **Terroirs :** Damery 59%, Cumières 12% (1^{er} cru), Hautvillers 9% (1^{er} cru), Fleury-La-Riviere 9%, Chaumuzy 7 %, Vauciennes 4%
- **Years of harvest :** 9% 2018, 38% 2019, 53% 2020
- **Vinification:** 25% oak barrels / 75% stainless steel vat
- **Aromas:** The aromas are mainly fruity, with notes of citrus, white flowers and bread dough. The voluminous texture is balanced by its natural freshness, offering the sensation of biting into a fruit. The attack is gentle and bubbly, the finish is long with a slight acidity.
- **Food pairing:** cheesy pastry for entrée, gravlax salmon, scallops, white meat or a vegetable risotto.

The Grower

Virginie and Laurent Vanpoeringhe uphold the values of their family Champagne house which was passed down to them at the ages of 22 and 20 years respectively. They promote biodiversity and healthy root systems through the use of alternative methods that allow the propagation of ground cover between the vines and careful ploughing of the soil. They excluded the use of insecticides many years ago. After eliminating the use of chemical weed killers, they began the process of conversion to organic farming, they will be fully accredited for the 2023. They are concerned about preserving the quality of water, which is so susceptible to chemical residue. They believe that an approach in favour of restoring the flow of nature reinforces the complexity, freshness and identity of the wines. Their vineyards consist of: 2.5 hectares of Meunier, 2 hectares of Chardonnay and 1.5 hectares of Pinot Noir.

The Terroir

Generally speaking, the terroir navigates from the attributes of chalk on thin topsoil to clay-rich soil of various depths, and through complex mixes of silt and sand with an occasional intermingling of clay.



Caille Lemaire champagnes are sourced, imported and distributed by **Propellis:**

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