

Belle Insolite



This vintage is atypical due to its origin (a single lieu-dit "Val-Gondon") and its blend, which is unusual in our region (Chardonnay and Meunier), and offers us great freshness and a beautiful minerality. You will find all the expression of our limestone soils. The pairing will be perfect with a seafood platter or simply some oysters.



50% Pinot Meunier



50% Chardonnay

AOP Champagne

Category : Sparkling white vintage

Vintage : 2020

Soil : Clay-limestone

Labels : Terra Vitis & HVE

Growing Area : Côte des Bar, Les Riceys

Dosage at disgorgement : 7 g/L

Acidity : 4,5 g/L H₂SO₄

ABV: 12%

Vinification : Manual harvest - High-quality pneumatic grape pressing - Juice separation - Temperature-controlled stainless steel vats - Malolactic fermentation - Tartaric stabilization - Light filtration - Addition of sulfites at minimal dosage

Aging on Slats : 36/54 months aging in cellar

Size : 750cl

Aging Potential : 5-8 years

Dégustation : best between 45°F et 48°F

On the nose: Floral - Yellow fruits

In the mouth: Freshness and minerality

Pairing : Seafood

