

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

**CARTE BLANCHE
EXTRA-BRUT**



Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonné practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The average age of our vines is around 31 years old. The cuvée Carte Blanche is a blend of: the 3 grape varieties cultivated in Champagne (33% Pinot Noir, 33% Pinot Meunier, and 33% Chardonnay), 7 different harvests, and 11 different crus or growths. Ludes-Le-Coquet, Mailly-Champagne, Chigny-Les-Roses, Taissy, Verzenay, Faverolles et Coemy, Treslon, Pévy, Verneuil, Vandières, Port à Binson

Elaboration

- Manual harvest
- Quality certified pressings (4,000 kg pneumatic press)
- Both alcoholic and malolactic fermentation take place in temperature-controlled stainless steel vat, which helps preserve the individual character of each terroir.

Dosage

5.5 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes

Refreshing and elegant.

This cuvée is aromatically complex: the dried and white fruits present blend together perfectly. This is a champagne airily subtle, while simultaneously touting a palate both dense and refreshing. It goes best with seafood, such as: a tuna tartare, raw oysters, crawfish and lobsters, scallops, but also difficult to pair vegetables such as asparagus.

Bottlings Available

Standard bottle: 750ml

Packagings Available

Cases of 6 standard-sized bottles