

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

HERITAGE PAUL FORGET

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 raisonnée 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 the vines is around 31 years old. The cuvée Héritage Paul Forget is a blend without rules. It can come from several different varieties, vintages, or crus: every bottle bends to the will of the winemaker. Therefore every single cuvée is an original, and each time only a limited quantity of 1,000-3,000 are produced.

Elaboration

- Manual Harvest
- Quality certified pressing (4,000 kg pneumatic press)
- Alcoholic fermentation takes place in temperature-controlled stainless steel vat, which helps preserve the individual character of each terroir
- Hand riddling, followed by poinnetage or a vigorous shaking of the bottle, and finally the champagne is aged sur lees

Dosage

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

Tasting Notes

This wine waxes and wanes like the moon. It is always changing: completely dependant on the whims of the winemaker. Can you trust him? We think you should...

Bottlings Available

Standard Bottle: 750ml

Packaging Available

Case of 6 Standard-sized bottles

