

Fil de Brume

"Like the fine bank of fog that blankets the Petit Morin valley in the morning."



Blend

80% Chardonnay, 20% Pinot Noir

Dosage

brut
6 g/L

Terroir

Clay-limestone with large flints

Harvests

50% harvest 2020 et 50% harvest 2021

Average age of the vines: 35 years

Annual production: 10.000 bottles

Vinification

Grapes picked manually in search for an optimum sugar/acid in the berries

Followed by a traditional pressing

Spontaneous alcoholic fermentation by natural yeasts in stainless steel tanks (75%) and oak barrels over 5 years old (25%)

No malolactic fermentation

No fining, no chilling, no filtration

Maturing

On lees for 6 months before bottling

Bottle ageing

36 to 48 months in bottle

To drink within 3 to 5 years

Food Pairing

Aperitif,
toasts,
or seafood...

Tasting

Light yellow color

Lemony nose

Fresh palate with notes of white flowers
mixed with citrus

Service

To be served at 9°C

Available size

Bottle (75cL)

Magnum (1,5L)

International challenge 2025 - Gilbert & gaillard 90 points - DOUBLE GOLD

"Clear pale yellow hue. Fruity and acidic nose that intensifies with aeration. The palate offers the same clarity, with a fresh and silky character. A well-crafted cuvée, with a pleasant salinity on the finish."



Fil de Brume

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80% Chardonnay, 20% Pinot Noir

Dosage

brut nature
0 g/L

Terroir

Clay-limestone with large flints

Harvests

50% harvest 2020 et 50% harvest 2021

Average age of the vines: 35 years

Annual production: 5.000 bottles

Vinification

Grapes picked manually in search for an optimum sugar/acid in the berries.

Followed by a traditional pressing

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Livres des Champagnes 2023 Gault & Millau - 92/100

"An almost smoky nose that recalls the umami character of dried meat and candied tomato, here combined with orchard fruit. Gourmet palate with good substance and a dotted bubble that brings its salient definition in persistence. A tracing, saline finish, carried by citrus fruits, lemon in particular. Serve with a fillet of beef Wellington, black tea-infused jus."

