

Les Grands Nots

*"Nots: old French for water springs
Le Grand Not: plot of land on which our cellars are built and where natural springs
emerge between two rows of vines".*

Blend

Têtes de cuvée 1/3 Meunier, 1/3 Pinot noir, 1/3 Chardonnay

Dosage

brut nature
0 g/L

Terroir

Clay-limestone with millstones and flints

Vintage

2011

Average age of the vines: 50 years

Annual production: 1.400 bottles

Vinification

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

Followed by a traditional pressing

Spontaneous alcoholic fermentation with natural yeasts in oak barrels of more than 6 wines (100%)

Complete malolactic fermentation

No fining, no chilling, no filtration

Maturing

On lees in 228-litre barrels for 6 months before bottling

Bottle ageing

10 to 12 years in bottle

To drink within 2 to 8 years



Food Pairing

Goes well with snails, dishes with iodine flavor, or sweetbreads...

Tasting

Deep yellow colour

Fruit nose very ripe, delicate rancio

Ample mouth

Service

To be served at 10°C

Available size

Bottle (75cl)



Livre des champagnes 2023 Gault & Millau - 92/100

"A cuvée with a unique style and a delicate, weathered rancio, the hallmark of this 2009 vintage. The environment is marked by a beautiful maturity like the wines of the house. Full-bodied on the palate, with a patina of oxidative notes, accents of caramel, citrus powder, floral notes and cardamom. The wood gives this wine a round, full texture, well served by a lingering salinity."

2009 Grands Nots tasting

