

Le Dessous de la Cabane

"To honour the parcel selected for the production of the red wine in the blend."



Blend

White wine made from 60% Meunier, 30% Pinot Noir, 10% Chardonnay and the addition of 15% red wine made from Meunier from the plot Le Dessous de la Cabane.

Dosage

brut
6 g/L

Terroir

Clay-limestone with flints

Harvests

50% harvest 2020 et 50% harvest 2021

Average age of the vines: 35 years

Annual production: 7.000 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

24 to 36 months in bottle

To drink within 2 to 4 years

Food Pairing

With an aperitif
or with a fresh fruit dessert...

Tasting

Soft pink colour

Nose of red fruits

Light mouth reminiscent of a pastry, strawberry

Service

To be served at 9°C

Available size

Bottle (75cL)

Magnum (1,5L)



Livre des Champagnes 2026 Gault & Millau - 90/100

"This seductive wine, with its pale colour, reveals a complex nose with notes of apple, redcurrant, raspberry and almond, which is enriched with aeration by floral (rose, wisteria) and fruity (tart cherry, melon) nuances. The palate is juicy and salivating, with a velvety texture and aromas of black fruit, eucalyptus and fresh herbs, complemented by hints of smoke. Its fine bubbles and controlled balance between roundness and tannic structure, enhanced by a hint of minerality, make it a perfect gastronomic companion, ideal with beef bourguignon or offal."

