

Les Marnes Blanches

"A blanc de blancs from a terroir of white marls and flints."



Grape variety

100% Chardonnay

Dosage

brut nature

0 g/L

Terroir

Clay-limestone with flints, millstones and white marls

Plot

"Les Vignes Douces" located in Talus Saint Prix

Harvest

2020

Average age of the vines: 40 years

Annual production: 1.800 bottles

Vinification

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

Followed by a traditional pressing

Spontaneous alcoholic fermentation with natural yeasts in 100% oak barrels over 5 years old and/or demi-muids

No malolactic fermentation

No fining, no chilling, no filtration

Maturing

On lees in oak barrels for 6 months before bottling

Bottle ageing

36 to 48 months in bottle

To drink within 3 to 10 years

Food Pairing

With aperitif,
sea food, oysters,
cheese like Comté, Parmesan...

Tasting

Very pale yellow colour

Delicate nose of white floral flavour

Mineral mouth, smoky with a lovely acidity

Service

To be served at 10°C

Available size

Bottle (75cl)



Decanter World Wine Awards 2025 - 89/100 BRONZE

"Aromas of juicy lemon, toasted hazelnut and toast lead to sweet spices on a creamy, nutty palate with good length."

