Coteaux Champenois Blanc

Pierre Gerbais

Coteaux Champenois

Celles-sur-Ource

LOCALITY: FRANCE – Aube – Côte des Bar – Celles-sur-Ource

APPELLATION: Coteaux Champenois

GRAPE VARIETY: Depending on the vintage (Pinot Blanc in 2018 and Chardonnay in 2019).

WINEMAKER: Aurélien Gerbais

VINEYARD: N/A

VITICULTURE: Certified sustainable (Ampelos).

WINEMAKING: 2/3 pressed with whole cluster, 1/3 crushed and pressed. The grapes are lightly macerate overnight in the press. Then fermented over ambient yeasts in tank. Complete malolactic conversion.

AGING: Aged for 10 months on lees in stainless-steel barrels.

BOTTLING: Total SO2 is about 40 mg/L.

