

Champagne Grand Cru Brut Blanc de Blancs Vintage, Mes Vieilles Vignes

José Dhondt



LOCALITY: FRANCE – Champagne – Côte des Blancs

APPELLATION: Champagne

GRAPE VARIETY: 100% Chardonnay

WINEMAKER: Marie Dhondt

VINEYARD: 0.52 ha. planted in 1949; *lieu-dit Les Crayères* at the bottom of the slope. Chalk with rich upper soil. Southeast facing.

VITICULTURE: Sustainable and HVE certified. Farming techniques include managed grass growth and composting with bark between rows. Chablis pruning.

WINEMAKING: Slow and gentle pressing of the grapes in a traditional Coquard press; followed by a 12-24-hour decanting period. Fermentation takes roughly three weeks, in small temperature-controlled stainless-steel tank. Complete malolactic conversion.

AGING: Aged for 5 years on lees.

BOTTLING: Filtered. Disgorged 4 times a year. Dosage: 5.5 g/L.

