

Carte Blanche

Camille SAVÈS



LOCALITY: FRANCE – Champagne – Montagne de Reims – Bouzy

APPELLATION: Champagne Grand Cru

GRAPE VARIETY: 75% Pinot Noir and 25% Chardonnay

WINEMAKER: Hervé Savès

VINEYARD: Planted over chalk soil cover with a rich seam of alluvial in the 1990s. From 12 plots located in the southeastern vineyard of Bouzy.

VITICULTURE: HVE certified.

WINEMAKING: The must is cold clarified before undergoing a first thermoregulated fermentation at 18°C. No malolactic conversion. Then vinified on lees for 7 months in bright annealed stainless-steel vats. Blend with 40% reserve wine before bottling.

AGING: Bottle-aged on lees for 3 to 4 years before disgorging.

BOTTLING: Dosage: 5 g/L. Disgorgement every quarter.

