

PARCELLAIRES

-51-

1^{re} Feuille

*Commune
de Verneuil
Section G 1-
de la Contine
En 7 Feuilles
1^{re} Feuille
par M. Artaud-Vin...
à l'Echelle de 1:2500*



**LE CIERGELOT
BRUT NATURE**



CHAMPAGNE
JOSEPH PERRIER

À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825

LE CIERGELOT
BLANC DE NOIRS - BRUT NATURE
A reflection of the terroir in the Valley of the Marne.

"The meunier grape, often eclipsed by the other varietals, reaches its full expression here. In the single vineyard called Ciergelot, it reveals a champagne of great freshness."

BENJAMIN FOURMON EXPLAINS

The House's CEO, 6th generation

100%
MEUNIER

ELABORATION

VINEYARD

Le Ciergelot ZD214 - Verneuil.
Located in the middle of the slope this vineyard has soils of moderate clay and chalk.

DOSAGE

0 g/L

PAIRING

Why not accompany it with a pan of cockles garnished with samphire and grilled leeks. It will also marry wonderfully with the tasty and delicate flesh of crayfish with Nori seaweed.

HOW TO SERVE

Store in a cellar, away from light and at a constant temperature. Best enjoyed at 8-10° C.

TASTING

WITH NATHALIE LAPLAIGE,
cellar master

EYE

Just a hint of rose, coming from the colour of the skins of the Meunier.

NOSE

Full of red fruits, of grenadine, opening up with aeration to bring violets with lifted notes of eucalyptus.

PALATE

It begins in a soft and silky fashion, extending to a beautiful evolution of the Meunier through notes of yellow fruit, and offering a rich round sensation with a beautiful, slightly zesty finish.

AVAILABLE IN
LIMITED QUANTITIES

4 992 BOTTLES
AND 224 MAGNUMS



VEGAN