

Lieu-dit

Brisefer

MAREUIL-LE-PORT

The Vineyard

Chardonnay vines from the bottom of a gentle slope (1:20), planted between 1966 and 1992. An East orientation with clay soil which has leached out most of its limestone.

Our grandfather, pioneer of grower champagne, saw that this was a perfect plot for champagne and used it for his top of the range wine. About a quarter of the land was replanted in spring 2015.



The Vine stocks are from a Massale selection. The soil is laboured mecanicclaly, under the rank and the central part is planted with grass.

The Wine

The wines are fully aged on the lees, in 200L, 300L and 500L barrels and clarified by natural settling, without filtration or fining.

Production of around 2000 bottles of 75cl. Dosage : 0g to 2g/l.

The bottling date and Disgorgement dates are printed on our back labels.

Perpetual Reserve

Each Harvest is different and has an impact on the quality and style of the wines. To avoid this vintage effect, we have developped a Perpetual Reserve for each of our single vineyard wine, since 2013.

Each plot's Reserve has gained balance over the time, with a distinctive renewal proportion. It may vary from 50 to 30% depending on the parcel.

This proportion is of 35% renewal for Brisefer.

The Service

Serve in a big white wine glass at 10°C minimum. Decanting is possible.

DEHOURS
— & Fils —