

BRUT NATURE SANS SOUFRE

100% Pinot Noir

In Urville, at the heart of the limestone terroir of the Côte des Bar, the Pinot Noir expresses itself in a unique purity. Created without sulphites or dosage liqueur, this Brut Nature keeps only the essentials: the fruit of its place.



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The vine shoots, the pulp of the Pinot, Yeasty, ethereal, a moment of absolute purity.

- Michel Drappier

Without dosage but even so exhibiting a remarkable roundness thanks to the maturity of the fruit and the time spent down in our cellars, this cuvée evokes lovely apples and Williams pear, with a hint of citrus fruits.

Vinification of the Brut Nature Without Sulphur cuvée

- Jurassic Kimmeridgian limestone and chalk
- Asustainable and organic ethos
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering
- No added sulphites
- 24 months on the lees
- Dosage: 0 g/l

FOOD PAIRINGS:

- Ideal as an aperitif.
- The perfect accompaniment for seafood, sashimi or even soft goat's cheese.

Serve at:

- 45°F.

TASTING NOTES:

- Very fresh nose, evoking pear, lemon and hazelnuts.
- On the palate, a very dry, mineral Champagne bursting with life.
- It will delight enthusiasts and purists on the lookout for new tastebud sensations.
- Recommended for those allergic to sulphur.



Jeb Dunnuck-93 Points

Made from 100% Pinot Noir, the NV Champagne Sans Souffre Brut Nature comes from the 2019 and 2018 vintages and pours a light straw/copper color. Flinty on opening, with juicy aromas of red cherry, floral peach, and fresh flowers, it's medium to full-bodied and inviting on the palate, with ripe, pure orchard fruit. It has a supple texture and offers a lively mousse with a touch of pepper spice as well as notes of tangerine citrus through the fresh finish. It lifts cleanly off the palate and is expressive and pure. It doesn't feel austere, harsh, or feral and is drinking wonderfully now, with great energy. Drink 2024-2034. This will be released in the Fall. Disgorged in July 2023.