



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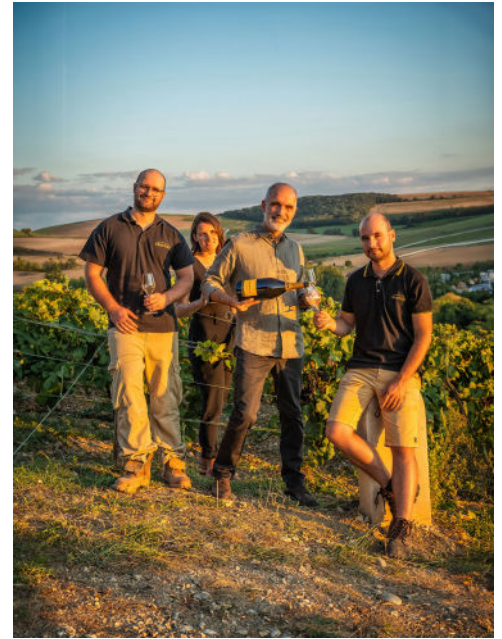
*The vine shoots, the pulp of the Pinot, Yeasty, ethereal,
a moment of absolute purity.*

- 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

The NV Champagne Sans Soufre Brut Nature is a bright straw/copper color and is based on the 2020 vintage. It's fruity and appealing and expressive out of the gates, with notes of ripe wild strawberries, spice, tangerine, and fresh flowers. Medium-bodied, it has a lovely, refined mousse that complements the wine's pretty, delicate spice and a delicate touch of white pepper. Drink over the coming 8-10 years.

Disgorged in February 2024

