

TECHNICAL SPECIFICATIONS

# LES NOUVEAUX EXPLORATEURS



**Les Nouveaux Explorateurs** is a maiden voyage onto the Premier Cru lands of Fresne Ducret, an invitation to meet those who forged the image of the family domaine.

**BLEND :** 45% Pinot Meunier, 45% Pinot Noir, 10% Chardonnay. Base harvest 2017 (90% cuvée, 10% tailles), 20% Solera reserve wines, 20% reserve wines from 2016.

**PROVENANCE :** From Premier Cru vines in Villedommange, namely "Les Braies", "Les Monts Teigneux" and "Les Barbaries". Sandy and clay soils.

**VINIFICATION :** Vinified and aged 5 months in stainless steel tanks before bottling. Malo-lactic fermentation carried out.

**AGEING :** Bottled in 2018 with a capsule. Aged in underground cellars for a minimum of 30 months.

**DOSAGE :** 4.5 g/l (MCR) (also available as a demi-sec)

**TASTING NOTES :** Golden yellow colour, with a fine and regular effervescence. This fruity champagne expresses a lovely freshness, with apple aromas accented by notes of honey, toast and raspberry, highlighted by a thirst-quenching acidity. Serve as an aperitif or with a French apple tart.



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