TECHNICAL SPECIFICATIONS

L'ÉMERILLON



L'Émerillon is our new certified organic *rosé de saignée*. This first edition is a single-varietal, single-vineyard champagne that comes from a single vintage year. Named after *l'Émerillon*, one of the ships that accompanied Jacques Cartier on his second oyage to Canada, the name also refers to a lively and joyful wine in 17th century vernacular.

BLEND : 100% Pinot Meunier vinified as a maceration rosé. Base harvest 2022.

PROVENANCE : Comes from "Les Barbaries", a Premier Cru vineyard in Villedommange. Silt-sandy soils.

VINIFICATION : 24-hour maceration in stainless tanks, then aged for 6 months in stainless steel tanks before bottling. Malo-lactic fermentation carried out.

AGEING : Bottled in 2023 with a capsule. Aged in underground cellars on the lees minimum 3 years.

DOSAGE : 5 g/l (MCR)

TASTING NOTES : This champagne has a deep pink color, almost red, with purplish highlights that will turn towards ruby as it ages. It expresses aromas of red fruits, notably cherry and raspberry, and—despite its intense color—remains fresh, fruity, and light on the palate. Excellent as an aperitif, it is also a tremendous gourmet champagne to serve with a roasted duck breast with cherries, a rack of lamb with redcurrant sauce, or to accompany tangy berry desserts such as a raspberry sabayon or a strawberry-yuzu tartlet.

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Certifié par FR-BIO-01 AGRICULTURE FRANCE

ECO CERT ®

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