TECHNICAL SPECIFICATIONS

# Pierre & Prosper




"Pierre & Prosper" is an homage to Prosper Fresne, founder of Fresne Ducret and Pierre's great grandfather. Dominated by chardonnay, aged in oak and acacia barrels, and bottled with a natural cork closure, it undergoes a long ageing on the lees. Produced in batches of no more than 2000 bottles per year, every numbered bottle is hand-riddled, hand-disgorged, and tied with hessian twine in the traditional manner before being sealed with our monogram.

BLEND : 100% wines from 2011, of which 60% is Chardonnay, 20% is Pinot Noir, and 20% Pinot Meunier.

PROVENANCE : From Premier Cru vines in Villedommange, mainly "Le Mont Teigneux", "Le Mont Lignat" and "Les Barbaries". Calcareous clay soils.

VINIFICATION : Vinified in stainless steel tanks. The Pinot Noir and Pinot Meunier were aged in oak and acacia barrels for 6 months. Partial malo-lactic fermentation (blocked on the Chardonnays).

AGEING : Bottled in 2012 in a square-ringed bottle with a natural cork closure. Aged on the lees in underground cellars for 7 years.

DOSAGE : 4 g/l

TASTING NOTES: Golden yellow shade with green undertones. Fairly light effervescence, with a delicate and discreet mousse. Particularly expressive nose thanks to the barrel ageing. The nutty aroma of flaxseed and a fresh woodiness express themselves generously from the first breath, with smoky undertones and a hint of hawthorn. Notes of warm brioche are intertwined with citrus, ginger and white pepper. In the mouth, the choice of new acacia barrels is apparent and expresses itself with generosity and insistence. A light creaminess persists despite the full body of the wine. Drink with French toast, shellfish, seared tiger shrimp, or glazed pork.

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