

TECHNICAL SPECIFICATIONS

SPAGYRIE



Spagyrie is an immersion into the fascinating universe of alchemy. Made using the grand principles of blending, we have separated, extracted and combined the best of our three varietals to create a cuvee remarkable in its generosity.

BLEND : 25.5% Pinot Noir, 62% Pinot Meunier, 8.5% Chardonnay. Base harvest 2014, 17% red wine (Pinot Noir). 90% cuvée, 10% tailles.

PROVENANCE : Comes from Premier Cru vines in Villedommange, mainly “Les Braies” and “Les Mainberts”. Sandy and calcareous clay soils.

VINIFICATION : 12 days maceration in stainless tanks for the red wine, which is 100% Pinot Noir. Vinified and aged 5 months in stainless steel tanks before bottling. Malo-lactic fermentation carried out.

AGEING : Bottled in 2015 with a capsule. Aged in underground cellars minimum 48 months.

DOSAGE : 5 g/l (MCR)

TASTING NOTES : Deep pink colour, with copper nuances. A nice foam when poured stabilizes into a lovely string of pearls. The nose is dominated by red fruits—raspberry, redcurrant, pomegranate—punctuated with citrus notes. In the mouth, a moreishness characterized by Biscuits Roses and violet. Serve with seared duck breast, berry tarts, or raspberries with sabayon.



CHAMPAGNE
FRESNE DUCRET

10, Rue Saint Vincent, 51390 Villedommange, France

T : +33 (0)3 26 49 24 60 F : +33 (0)3 26 49 23 67

champagne.fresne.ducret@gmail.com

www.champagne-fresne-ducret.com