TECHNICAL SPECIFICATIONS

LA GRANDE HERMINE 2013



La Grande Hermine is an adventure, like the one undertaken by the brave souls who crossed the Atlantic to discover the New World. Made using grapes from a single year's harvest, this vintage champagne is a unique interpretation of the Fresne Ducret style, oscillating between freshness and aromatic complexity. The year 2013 started slowly, with an exceptional cumulative snowfall of almost 60 cm (two feet), followed by a cool, wet spring. The vines got off to a late start so the harvest began in late September, almost two weeks later than usual. We were fortunate to be spared the hailstorms that hit many vineyards in our region and had high yields at the time of harvest, which means we were able to select only the finest bunches of grapes.

BLEND : 50% Pinot Noir, 35% Chardonnay, 15% Pinot Meunier. 100% from harvest 2013. 100% cuvée.

PROVENANCE : From Premier Cru vineyards in Villedommange, calcareous clay soils.

VINIFICATION: Vinified and aged 8 months in stainless steel tanks before bottling. Partial malo-lactic fermentation.

AGEING : Bottled in 2014 with a capsule. Aged in underground cellars for a minimum of 10 years.

DOSAGE : 4 g/l (MCR)

TASTING NOTES: Crystalline with a pale golden colour. Good effervescence and a stable "cordon" after serving. The nose is fresh, dominated by floral notes with hints of citrus. In the mouth, a savoury dimension with a balanced astringency, with aromas of orange zest and honey. The wine is lively, dynamic, and moreish, a vintage still in its youth. Serve with goat cheese, small game, or rhubarb millefeuille.

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