TECHNICAL SPECIFICATIONS

LE CHEMIN DU CHEMIN



Le Chemin du Chemin is a foray into the spirit of Champagne Fresne Ducret. A true philosophical treatise, this cuvée explores a balanced universe, mixing toasted notes, exotic moreishness, and a gentle astringence. It is a portentous of a world where maturity reigns supreme.

BLEND : 38% Pinot Noir, 27% Pinot Meunier, 35% Chardonnay. Base harvest: 2021 (33%); Reserve wines: 50% solera, 20% wines from 2020, 33% wines from 2018 aged in barrels.

PROVENANCE : Premier Cru vineyards in Villedommange and Jouy-les-Reims, mostly from "Les Loges, "Les Glaisières", "Les Mont Teigneux" and "Les Huchis". Calcareous clay soils.

VINIFICATION : Vinified and aged 5 months in stainless steel tanks before bottling.

AGEING : Bottled in 2022 with a capsule. Aged a minimum 4 years on the lees in underground cellars.

DOSAGE : 5 g/l (MCR)

TASTING NOTES : Golden yellow colour, with generous and abundant "cordon". The first aromas of apricot and fresh bread, with floral notes, give way to more complex notes of praline, hazelnut and shortbread. In the mouth, delicate brioche aromas, creamy and buttery, followed by a savouriness with hints of tea. Particularly well-balanced, with a soft astringency and exotic moreishness hinting of pineapple and mango. This wine is energetic and dynamic (with notes of citrus zest), generous and distinguished. It is notable for its purity, sobriety, and marked identity, and, in particular, its mastery in balancing freshness and acidity at full maturity. Serve with green asparagus, parmesan, rockfish, sea urchins or razor clams.

CHAMPAGNE
FRESNE DUCRET

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