TECHNICAL SPECIFICATIONS

# LES NOUVEAUX EXPLORATEURS

## CERTIFIÉ BIOLOGIQUE




**Les Nouveaux Explorateurs** is a maiden voyage onto the Premier Cru lands of Fresne Ducret, an invitation to meet those who forged the image of the family domaine.

BLEND : 85% Pinot Meunier, 15% Pinot Noir. 100% wines from 2022.

PROVENANCE : From Premier Cru vines in Villedommange. Sandy and clay soils.

VINIFICATION : Vinified and aged 5 months in stainless steel tanks before bottling. Malo-lactic fermentation carried out.

AGEING : Bottled in 2023 with a capsule. Aged in underground cellars for a minimum of 32 months on the lees.

DOSAGE : 3.5 g/l (MCR)

TASTING NOTES : Golden yellow colour with a hint of pink, fine and regular effervescence. This fruity champagne expresses a lovely freshness, with apple aromas accented by notes of honey, toast and raspberry, highlighted by a thirst-quenching acidity. Serve as an aperitif or with a French apple tart.

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Certifié par FR-BIO-01
AGRICULTURE FRANCE

ECO CERT ®

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