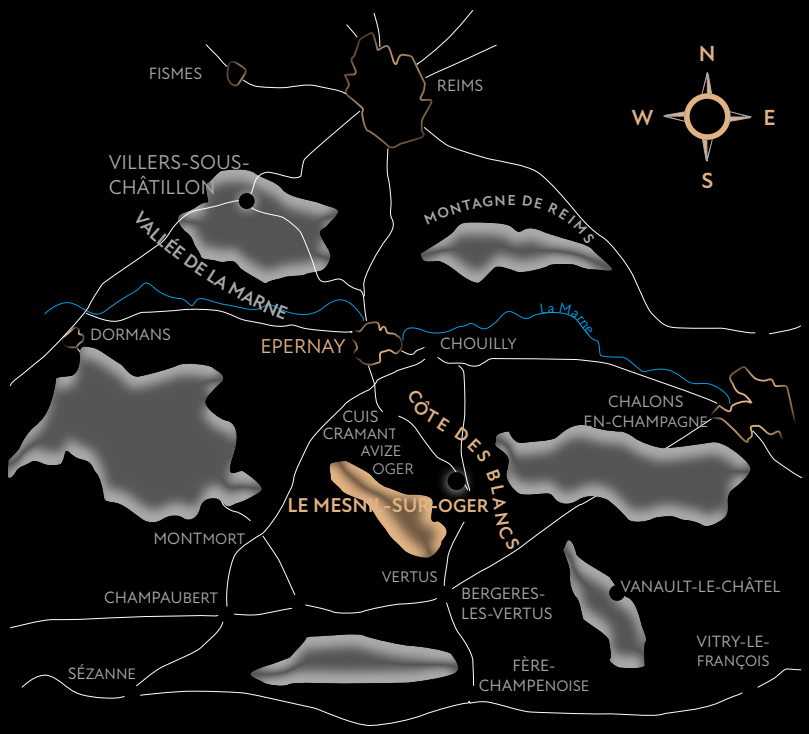
LES MOISSONNIERES

Coteaux Champenois White



GRAPES	100% Chardonnay
CRU	Mesnil-sur-Oger - Grand Cru : «Les Moissonnères»
SOIL	Fossiliferous Chalk
VINTAGE	2024
VITICULTURE	Respectuous of the living environment : organic amendments, tillage, cover crops and recycling of raw materials
VINIFICATION	Indigenous yeasts Alcoholic fermentation in oak barrels (228 L) and amphora (750 L) Malolactic fermentation completed Ageing in barrels and amphora on fine lees for 16 months Bottled in January 2026
PRODUCTION	1000 bottles

Tasting notes of Olivier & Alexandre COLLARD :

" The estate's very first Coteaux Champenois Blanc, coming soon... "

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