



<i>Cuvée</i>	<i>Vintage</i>	<i>Cepage</i>	<i>Terroir</i>	<i>Fermentation</i>	<i>Malolactic Fermentation</i>	<i>Reserve Wine</i>	<i>Dosage</i>	<i>Yield & Production</i>	<i>Élevage</i>	<i>Chemistry</i>
Cuvée de Réserve, Grains de Celles, Extra Brut	NV	50% Pinot Noir 25% Chardonnay 25% Pinot Blanc	Marl and limestone Kimmeridgien soil; All the fruit comes from low-yield old vines (average 35 years) from 20 parcels.	Parcels vinified separately in temperature-controlled stainless steel tanks. 12°C cold-settling, organic yeast inoculation. Aged on its lees in bottle for 36 months and disgorged 6 months before release.		2011	3g	Disgorgement: April 2016	No Fining, No Filtration	Alcohol: 12% pH: 3.06 SO2 Total: 30 mg/L
l'Osmose, Extra Brut	NV	100% Chardonnay	Sourced from different terroirs planted with Chardonnay, but mostly from "The Coast" north-facing plot planted in 1973, opposite the lieu-dit "Les Côtes."	The fruit from each parcel is separately crushed and vinified in thermo-regulated stainless steel vessels. Aged on its lees in bottle for 3 years and disgorged 6 months before release.			3g	Disgorgement: August, 2015	No Fining, No Filtration	Alcohol: 12% pH: 3.08 SO2 Total: 36 mg/L
L'Audace Brut Nature	NV	100% Pinot Noir	From a special lieu-dit, Les Saintes Maries which includes vines developed through selection massale and from a rare variety of Pinot Noir called Pinot Droit, in which the fruit-bearing shoots grown straight up instead of at right angles to the main plant. Vine age 75-80 years; 10,000 vines/ha	Vinification in temperature-controlled, stainless steel tank. Traditional Champagne press, cold settling of the must at 12°C, then alcoholic and malolactic fermentation with selected organic yeasts. Maturation in bottle on lattes in the cellar lasts 24 months. Unsulfured.		2011	0g	Disgorgement: February 2015	No Fining, No Filtration	Total SO2: 8mg/L Free SO2: 0 mg/L pH: 3.11 Total Acidity: 5.25
L'Originale Extra Brut	NV	100% Pinot Blanc Vrai	Majority from lieux-dit Les Proies, marl and limestone Kimmeridgien soil. Very old vines grafted in 1904 suffer from millerandage, a condition causing undersized berries and reduced yields.	Parcels vinified separately in temperature-controlled, stainless steel tanks. 12°C cold settling, organic yeast inoculations, sulfur added at harvest and bottling as necessary. Aged on its lees in bottle for 30 months and disgorged 6 months before release.		2011	3g	Disgorgement: February 2015	No Fining, No Filtration	Alcohol: 12% pH: 3.09 Total Acidity: 31 mg/L Free SO2: 16mg/L
Rosé de Saignée	NV	100% Pinot Noir	Celles-sur-Ource village, marl and limestone Kimmeridgian soils	24 hours maceration on skins, some whole cluster, before pressing. 12°C cold-settling of must, natural fermentation in stainless steel tank. Aged on lees 30 months and disgorged 6 months before release.		2011	8g	Disgorgement: February 2015	No Fining, No Filtration	Alcohol: 12% pH: 3.10 SO2 Total: 38 mg/L