MI-PENTES

PINOT NOIR

lasuitetelier - Photos © H. Feuillet



Blend
100% Pinot Noir. Harvest 2022),
with 30% reserve wines from 2020

Vineyard
Mid-slope plots,
40 years average age,
ploughing under the vines,
and grass between the rows.

Ageing
Minimum of 30 months on lees
and 6 months after disgorgement.
Foaming under cork.

Vinification
30% in thermo-regulated stainless steel tanks,70% in oak barrels (228l),
Cork bottling.

Tasting
Concentrated, intense nose of yellow fruits, sweet spice. Precise structure and meaty substance of Pinot d'Ecueil. Vibrant, high pitched and persistant texture. Accomplished modern champagne, wholly expressive of Ecueil.

Analysis
Alcohol (*% vol*) : 12.90
Total acidity ($g/l\ H_2SO_4$) : 4.3
Total SO_2 (*mg/l*) :25
pH : 3.09
Dosage (*g/l*) : 0

Packaging
Case of 6 bottles (75 cl).
3 magnums (150cl)

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