

# TERROIRS D'ECUEIL



## Blend

85% Pinot Noir, 15% Chardonnay.  
Harvest 2017, 52% reserve wines.

## Vineyard

Cru : Ecueil  
33 average age,  
ploughing under the vines,  
and grass between the rows.

## Vinification

In thermo-regulated stainless  
steel tanks, oak barrels (10%)  
No malo-lactic fermentation (90%).

## Ageing

Minimum of 24 months on lees  
and 6 months after disgorgement.

## Analysis

Alcohol (% vol): 12.45  
Total acidity ( $g/l H_2SO_4$ ): 6.2  
Total  $SO_2$  (mg/l): 58  
pH: 2.99  
Dosage (g/l): 5

## Packaging

Case of 12 half-bottles (37.5cl)  
case of 6 bottles (75 cl),  
case of 3 magnums (150cl),  
case of 1 jéroboam (300cl),  
case of 1 mathuselah (600cl).

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