

# Marcel Couturier

## CRÉMANT DE BOURGOGNE

### MILLÉSIMÉ

#### Plot

This plot is located in Southern Burgundy in the Mâconnais in Loché. Made from the Chardonnay grape variety, it has clay and limestone soil, with some marl-limestone.

#### Wine

The vines of this vine are around fifteen years old.

The Domaine's vines are certified in organic and biodynamic agriculture, the soils of this plot are worked several times a year. The different varieties of plants present spontaneously are mowed. In the vineyards, the treatments are natural (sulphur and copper) at low doses, associated with decoctions and plant manure to promote the natural protective action. The 500P and 501 preparations are applied throughout the vegetative phase of the vine.

We carry out severe and manual disbudding, the aim of which is to control yields and improve the formation of Poussard pruning plants, as well as picking between the vines. We use several methods to protect the grapes during their development, such as weaving the vines in hot years, which allows them to be kept in the shade, and conversely rigorous cutting in rainy years. .

The addition of biodynamic compost, made on the estate with grape marc, horse and cattle manure, complements the green manure plantings between the rows. This method allows for a significant supply of naturally occurring and humic nitrogen, thanks to mixtures of plant varieties (clover, field peas, radishes, faba beans, rye).

#### Winemaking

During the harvest, the grapes are picked at maturity and harvested entirely by hand in openwork boxes. Pressing is pneumatic in whole bunches, followed by static settling in 2 times before being put into must. Fermentation takes place in oak barrels, coming from French forests, and frequently ends in the spring of the following year.

The base wine comes from the same method of production of our different vintages. All operations are carried out at the Domaine. After 12 months of aging in barrels, the foam is taken, then the wine is left again for a minimum of 12 months on slats before disgorging. The supplement is made with wine and without adding liquor.

The doses of sulfur used respect the DEMETER specifications (>90) and are often between 60 and 80 of Total S02.

#### Tasting Notes

Color: golden yellow, clear and brilliant.

Nose: very fine, woody and very lightly toasted notes.

Mouth: Fresh attack on the palate and very beautiful fine and dense bubbles. Nice general balance, nice preserved acidity, nice freshness with a nice general complexity. A finale with a lot of personality.

