TERROIR

Cuis – Premier Cru

34 ares planted in 1988

Soil: chalk

Aspect: North/South

vigneron indépendant

AGEING

No added sulphur

Burgundian barrels (2 to 4 wines)

Full malolactic fermentation

10 months on lees, without bâtonnage

EXPÉRIENCE

Expérience offers an interpretation of Chardonnay from the chalk terroirs of Cuis, classified as Premier Cru. From the 2023 vintage, this cuvée is made without added sulphur, reflecting a warm vintage marked by advanced fruit ripeness. Aged in barrels, the wine is accompanied by gentle micro-oxygenation, following an approach that allows the living matter to express itself freely.



471 BOTTLES

100 % Chardonnay
Cuis – Premier Cru
Vintage 2023
Dosage : 1,5 g/L

CHAMPAGNE
la Villesenière

GASTRONOMIC CHAMPAGNE: RIPENESS • BALANCE • STRUCTURE

TERROIR

Located on the Premier Cru terroirs of Cuis, the parcels dedicated to this cuvée are rooted in a chalk-based soil. This matrix enhances a saline expression and allows Chardonnay to reach greater maturity in warm vintages. Organic practices, along with biodynamic-inspired approaches, allow the terroir to express itself freely.

VINIFICATION & AGEING

The grapes are pressed with precision in order to select the heart of the cuvée. Settling is carried out without enzymes. Fermentation takes place in barrels, with full malolactic fermentation. Crafted without added sulphur, the wine evolves freely in barrel for around ten months on fine lees, with minimal intervention. The micro-exchanges with the wood accompany the wine without intervention, following a philosophy where the living guides its own evolution.

TASTING PROFILE

STRUCTURE : a supple base, supported by the ripeness of the vintage and moderate tension.

TEXTURE : fruit-driven, with a clear salinity and structuring bitters.

PALATE : smooth on the attack, with acidity gradually giving way to fine bitters.

FINISH : persistent, marked by delicate bitters that extend the palate.

PAIRINGS : roasted poultry, fleshy fish such as sea bass or turbot, seasonal cuisine with light jus.

KEY DATA

Grape variety	100 % Chardonnay
Vintage	2023
Origin	Cuis – Premier Cru
Vine age	38 years old
Surface area	34 ares
Aspect	North/South
Soil	Chalk
Ageing	10 months in 228 L barrels
Malolactic fermentation	Full
Bottling	April 2024
Disgorgement	XXX 2026
Dosage	1,5 g/L
Alcohol	12,5 %
pH	3,12
Total acidity	4,15 g/L H_2SO_4
Volatile acidity	0,53 g/L
Total SO_2	26 mg/L

FOR ALL COMMERCIAL INFORMATION, AVAILABILITY AND PRICES

CHAMPAGNE la Villesenière