TERROIR

Boursault – Fond de Villesaint
25 ares, vines planted in 1980
Soil: 40 cm of topsoil over chalk
Aspect: North/South

vigneron indépendant

AGEING

Burgundian barrels (2 to 4 wines)
Full malolactic fermentation
7 months on lees
Without bâtonnage

PN 170

PN 170 offers a single plot interpretation of Pinot Noir from the terroir of Boursault, at the lieu-dit Fond de Villesaint. From vines planted on chalk covered by topsoil, this cuvée highlights the impact of soil on the grape variety. The 2023 vintage, marked by warm conditions, gives a ripe Pinot Noir with an open and balanced structure. Vinified and aged in barrels, the wine is accompanied by gentle micro-oxygenation, allowing the living to guide its evolution. A terroir-driven cuvée, where Pinot Noir expresses itself with generosity, depth and natural balance.



1 486 BOTTLES
74 MAGNUMS

100 % Pinot Noir
Vintage 2023
Dosage : 2 g/L

CHAMPAGNE
la Villesenière

GASTRONOMIC CHAMPAGNE: INTENSITY • DEPTH • CHARACTER

TERROIR

Located at the lieu-dit Fond de Villesaint in Boursault, the plot rests on approximately 40 cm of topsoil over a chalk base, allowing for a deep and structured expression of Pinot Noir. Organic practices, along with biodynamic-inspired approaches, support the vine without constraint, allowing the terroir to express itself freely. This context gives rise to wines marked by both power and maturity.

VINIFICATION & AGEING

The grapes, from carefully managed sanitary conditions, are pressed with precision to select only the heart of the cuvée. Settling is carried out without enzymes. Fermentation takes place in oak barrels, with full malolactic fermentation. No specific intervention is sought, allowing the wine to evolve naturally. Aged for around seven months in barrel, without lees work, this cuvée expresses with precision the link between the parcel and the grape variety.

TASTING PROFILE

STRUCTURE : broad and powerful, supported by the ripeness of the vintage.

TEXTURE : dense and generous, with well-established ripe fruit.

PALATE : intensity builds progressively, with finesse.

FINISH : generous and harmonious, driven by a ripe and complete expression of Pinot Noir.

PAIRINGS : veal, pork or roasted poultry, reduced sauces, grilled or seared preparations.

KEY DATA

Grape variety	100 % Pinot Noir
Vintage	2023
Origin	Fond de Villesaint
Vine age	46 ans
Surface area	25 ares
Aspect	North/South
Soil	Topsoil over chalk
Ageing	7 months in 228 L barrels
Malolactic fermentation	Full
Bottling	April 2024
Disgorgement	XXX 2026
Dosage	2 g/L
Alcohol	12,5 %
pH	3,12
Total acidity	3,45 g/L H_2SO_4
Volatile acidity	0,39 g/L
Total SO_2	44 mg/L

FOR ALL COMMERCIAL INFORMATION, AVAILABILITY AND PRICES

CHAMPAGNE la Villesenière