

CHAMPAGNE ENCRY

ZÉRO DOSAGE



Champagne from the Mesnil sur Oger region. A slight malolactic fermentation lasting for weeks creates softness before the secondary fermentation phase, takes place in the bottle over a 42 months resting period. Manual remuage and disgorging “a la volée”. A very traditional Blanc de Blancs, an expression of its territory and at the same time modern.

An encapsulating nose of citrus notes with candied aromas, and a mineral fresh floral matrix.

Color: Brilliant and intense, light gold with a sparkle

Grapes: 100% Chardonnay

Soil: Limestone and clay

Training system: Guyot

Fermentation: the first fermentation in stainless steel vat for 4 weeks, the second one in the bottle for 42 months with the addition of piked yeasts.

Production: 480 bottles per year

Represented by Soilair Selection

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