



Cuvée n°
746

◇ For the **2018** harvest in Aÿ, Dizy, Hautvillers (68%), Avize and Oiry (32%), the previous winter was exceptionally rainy, this was followed by a mild, stormy spring. The weather changed from June onwards, becoming fine and dry, resulting in a particularly early harvest: we started picking on 30 August and finished on 11 September. The vines were in perfect health and the harvest was abundant with an excellent degree of ripeness and moderate acidity. The resulting wines are particularly fine and elegant.

· 242,012 bottles
9,770 magnums and 398 jeroboams
Dosage 2 g/l



Cuvée n°
741
Dégorgement Tardif

The Pinot Noir from Aÿ and Dizy and the Chardonnay from Avize were particularly successful.

94 months on the lees, with corks,
14,609 bottles and 759 magnums with Late
Disgorgement in April 2022
Dosage 0 g/l



AVIZE
Champ Cain
Récolte 2013

∞ *Low, south-facing hillside; clay-sandy-alluvial limestone soil with chalk gravel on Campanian chalk; 12,000 Chardonnay vines planted on 1.5 hectares in 1962, Chablis pruning.*

The grapes were picked on 10 October 2013
10.6% alc., 7.8 g/l acidity

· 11,220 bottles and 398 magnums
Dosage: 0 g/l



AY
Vauzelle Terme
Récolte 2013

∞ *Mid, south-facing slope; alluvial soil rich in limestone on blocks of Campanian chalk; 2,500 vines of Pinot Noir planted on 30 ares in 1980; permanent Cordon de Royat pruning.*

The grapes were picked on 07 October 2013
11.1% alc., 7.2 g/l acidity

· 2,522 bottles and 155 magnums
Dosage: 0 g/l

