



Champagne FRANCIS BOULARD

& FILLE

a Sense for Nature



LE MURTET

PETITE MONTAGNE

Le Murtet is a vintage champagne coming from a single plot. The 60% Pinot Noir and 40% Chardonnay blending is made immediately after the harvest to reach symbiosis and cohesion. This **Organic** Champagne is **Brut Nature** (= zero-dosage).

WINE:	Le Murtet
APPELLATION :	Champagne Vintage Brut Nature
VINTAGE:	2017
TERROIR:	Plot called "Le Murtet" - Sandy limestone terroir on the Massif de Saint-Thierry. Biodynamy
COMPOSITION :	60% Pinot Noir, 40% Chardonnay
DOSAGE:	0 g/L
CERTIFICATION:	Bio ECOCERT << FR BIO-01 >> (Organic)
BOTTLE SIZE:	75 cl bottle



VINIFICATION

Blending made from the harvest, in the press to bring symbiosis and cohesion. Spontaneous fermentation with indigenous yeasts. The harmonization of the wine is accentuated by the vinification and aging in new oak casks ("demi-muids"). A light batonnage emphasizes the structure of the wine. Malo-lactic fermentation takes place. Unfined.

TASTING NOTES

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SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, or at table with fish, poultry, white meats and cheeses.

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