

TECHNICAL SPECIFICATIONS

LES NOUVEAUX EXPLORATEURS



Les Nouveaux Explorateurs is a maiden voyage onto the Premier Cru lands of Fresne Ducret, an invitation to meet those who forged the image of the family domaine.

BLEND : 50% Pinot Meunier, 35% Pinot Noir, 15% Chardonnay. Base harvest 2015 (95% cuvée, 5 % tailles), 20% Solera reserve wines, 20% reserve wines from 2014.

PROVENANCE : From Premier Cru vines in Villemommange, namely "Les Braies", "Les Grèves" and "Les Barbaries". Sandy and clay soils.

VINIFICATION : Vinified and aged 5 months in stainless steel tanks before bottling. Malo-lactic fermentation carried out.

AGEING : Bottled in 2016 with a capsule. Aged in underground cellars for a minimum of 24 months.

DOSAGE : 5 g/l (MCR) (also available as a demi-sec)

TASTING NOTES : Golden yellow colour, with a fine and regular effervescence. This fruity champagne expresses a lovely freshness, with apple aromas accented by notes of honey, toast and raspberry, highlighted by a thirst-quenching acidity. Serve as an aperitif or with a French apple tart.



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