



## *La Matinale*

### *Vintage 2003*

The summer of 2003 was particularly scorching. To preserve the acidity of the fruit, grapes were harvested at the crack of dawn, hence the name of this wine: **La Matinale** (= early). It has the freshness of the early morning. Non-dosed.

**Harvest:** August 2003

**Grapes:** 28% Chardonnay, 45% Pinot Noir, 27% Pinot Meunier

**Terroir:** Marne Valley, chalk and limestone soil. Average age of vines: 45 years.

**Vinification:** Spontaneous (no yeast added) first fermentation in oak barrels. No malolactic fermentation.

**Bottling:** May 2004

**Disgorging:** Manual, from 2015 (see rear label for exact date).

**Dosage:** 0 g/L - Brut Nature

**Appearance:** Golden colour and very fine bubbles.

**Nose:** Deep and intense, La Matinale develops dried flowers and white fruits in syrup aromas.

**Mouth:** Straight and dynamic. 2003 was a wonderful complex year and the grapes were harvested after an incredible heatwave but on the morning. Yet, the finale surprises us by its freshness and sharpness.

**Food & wine:** Mature and precise champagne that will perfectly match japanese dishes such as a "Sea bream and salmon shirashi".

 **Références :**

**Revue du Vin de France Guide :** 15,5 /20

*"It has everything we like in Brut Nature..."*

