

La Signa-Terres



When flint and chalk come together to form one. The "Signa Terres" cure is a blend of plots from Cramant (Côte des Blancs) and Saudoy (coteaux Sexannais). Dt reveals the terroir and typical characteristics of the Chardonnay grape, with a blend of purity and elegance. 77

GRAPE VARIETY:

100 % chardonnay

DOSAGE:

BRUT: 8 gr/l

WINEMAKING:

In thermos-regulated vats

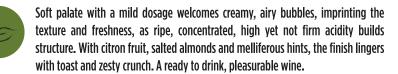
MINIMUM AGEING:

45 months

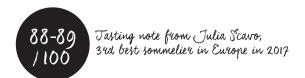
SERVING TEMPERATURE:

8 to 10°C

With intense impact and a buttery, creamy character, slightly developed fruit like baked apple and quince unveil. Refreshing citrus and roasted almonds notes on a light blossomy background recall acacia as fine autolysis comes along with a touch of toast.



Floral/Greedy



Le terroir

Terroir has an absolute meaning for Paul Lebrun's winegrowers. It unquestionably links the soils and the vintages through the hand of man. A symbiosis emerges, its identity magnified by the winemaker, giving birth to these rare wines. This omnipresent factor impacts the substances year after year, shaping the soul of each bottle. Typicity can be seen in the chalky soils of the Côte des Blancs. Coteaux Sézannais are revealed by a typical terroir marker, flint.

This gives rise to significant, rare flavour notes.