



PM.02 Edition

Second edition of our newest cuvee is a 100% Chardonnay Grand Cru from the Côte des Blancs. It is lightly treated with oak adding a lovely layer of complexity.

Grape Varietals: 100% Chardonnay Grand Cru

The Blend: 85% of the harvest 2015 and 15% reserve wine

The Vineyards: Côte des Blancs

- 45% Le Mesnil-sur-Oger
- 40% Oger
- 15% Chouilly

The Winemaking Technical Info:

- No malolactic fermentation
- Aged on its lees in 55% barrels and big oak, and the rest in stainless-steel tank

Aging: 36 months minimum in cellar

Quantity: 4 127 bottles

Dosage: 3 g/l of sugar

Bottling Sizes Available:

- New Bottle Shape unique to the House 750 ml



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