



CHAMPAGNE HERVE BRISSON

LE LONG DU CHEMIN (EXTRA BRUT)

THE STORY

Located in the Cotes des blancs, it is a micro domaine of 3 ha, certified organic, inaugural release in 2022. He was recommended by Vincent Couche and the quality of his champagnes is just terrific. They age in barrels and sandstone tanks making champagnes that are extremely pure and precise. All 100% chardonnay..

APPELLATION

CHAMPAGNE

COLOR

WHITE SPARKLING WINE

VINTAGE

NV

FARMING

ORGANIC

VINE AGE

50 YEARS

VARIETAL

100% CHARDONNAY (COTE DES BLANCS)

ALCOHOL

12.5%

SOIL

CHALK

AGING

AGED 12 MONTHS ½ IN BARREL AND ½ IN SANDSTONE

JAR + AFTER BOTTLING 15 MONTHS ON LEES.

UNFILTERED & UNFINED.

SO2

45 MG/L

DOSAGE

4 GRAMS, EXTRA-BRUT

AGING POTENTIAL

5 YEARS

CASES PRODUCED

100

SUGGESTED RETAIL PRICE

\$93

