

An Integrity Wines Selection

Champagne Piollet Pere et Fils Cuvee de Reserve Brut

Produced by maceration, using a process in which **the grapes are first crushed by foot. They then macerate five to six days before being pressed.** This approach develops the fruit notes, typically cherry and raspberry.

Varietals: Pinot Noir

Soil: Kimmeridgian

Vinification: Saignée technique, which increases the tannin and color

Exposition:

- 50% east facing
- 50% west facing

Vineyard Age:

- 20% more than 40 years
- 60% from 20 to 40 years
- 20% less than 20 years

Viticulture: Practicing organic / biodynamic



- Fifth generation Winemaker we are dedicated to preserving the traditions of Champagne.
- Beginning with the vines and throughout the winemaking process, their Champagne is created entirely on the estate.
- Hand harvesting
- Natural yeast fermentations
- Only natural fertilizer prepared on the estate is used in the vineyard
- the soil is worked regularly to help maintain a living soil
- Biodiversity amongst the vine plants for more than 50 years.
- Rigorous Selection Massale (as opposed to clonal selection)

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.