

MMXXI

A cuvée born from a challenging year, where despite the difficulties posed by mildew, the combination of Meunier, Pinot Noir, and Chardonnay grapes brings forth an exceptional champagne, balancing freshness, elegance, and character.

LES **SATELLITES**



TROISSY

- **GEOLOGY AND TERROIR :**

Geological origin: Ypresian.

Parcels located at the top of the hills in Troissy.

Soils composed of limestone and flint, mixed with green clay.

- **GRAPES VARIETIES :**

One third of each of the main grape varieties. Meunier, Chardonnay and Pinot noir.

- **CERTIFICATIONS :**

Organic viticulture since the 2023 harvest and biodynamic since the 2024 harvest.

- **WINEMAKING :**

No separation of juice into "cuvées" and "tailles" in order to better respect the integrity of the berry. Alcoholic fermentation with indigenous yeasts.

No malolactic fermentation.

Vinification exclusively in 400-liter barrels.

The wine matures for 6 to 9 months in barrels before bottling.

Ageing on lees for a minimum of 2 years.

- **BASE YEAR : 2021**

- **DOSAGE :**

4 g/l

Troissy

