



CHAMPAGNE
Michel Littièrre
A OEUILLY

Réserve Brut

70% Pinot Noir - 15% Meunier - 15% Chardonnay

TERROIR :

100% village of Oeuilly, left bank of the Vallée de la Marne.

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 9 september 2023

Vinification in thermoregulated tanks, in order to protect the identity of the terroir

100% of wine obtained from first press: "la cuvée"

Bottling april 2024

Ageing 18 months minimum on lees

Dégorgement november 2025

Dosage 9 g/l

TASTING :

Cuvée Réserve offers a rich and long mouth.

Food pairing: Turbot, lamb filet, pineapple dessert.

Service 10 to 14 ° C



littièrre.fr-----

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