

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

**CARTE BLANCHE
DEMI-SEC**



Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonné practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The average age of our vines is around 31 years old. The cuvée Carte Blanche is a blend of: the 3 grape varieties cultivated in Champagne (33% Pinot Noir, 33% Pinot Meunier, and 33% Chardonnay), 7 different harvests, and 11 different crus or growths. Ludes-Le-Coquet, Mailly-Champagne, Chigny-Les-Roses, Taissy, Verzenay, Faverolles et Coemy, Treslon, Pévy, Verneuil, Vandières, Port à Binson

Elaboration

- Manual harvest
- Quality certified pressings (4,000 kg pneumatic press)
- Both alcoholic and malolactic fermentation take place in temperature-controlled stainless steel vat, which helps preserve the individual character of each terroir.

Dosage

33 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes

The perfect companion for desserts and sweet dishes

This cuvée is aromatically complex: the dried and white fruits floating out of your glass blend together perfectly. The mouth feel is robust, fresh, and honeyed. Together, this gives the wine a rich yet lively roundness. It is recommended to drink this wine out of a regular wine glass in order to fully experience the depth of the wine. Serve around 10° C or 50° F. The desserts to pair it with are: citrus-based fruit pies, stone fruits like apricots, pancakes or crepes, and of course a delicious crème brûlée. The Carte Blanche Demi-Sec (semi-sweet) also goes well with foie gras and slightly spicy/sweet asian cuisine.

Bottlings Available

Standard bottle: 750ml

Packagings Available

Cases of 6 standard-sized bottles