



LOCATION:
France > Champagne >
Vallée de la Marne >
Vallée du Belval

VARIETY:
Pinot Meunier

WINEMAKER:
Eric Tillet



SCIENCE

ABV: 12%
SUGAR RATE: 4.5 g/L
TOTAL SO₂: 60 ppm
TOTAL ACIDITY: 5g/L

Exclusiv'T Brut

EXPERIENCE

NAME: Exclusively made from the Pinot Meunier grape variety. The "T" is a signature of Tillet's first letter. 100% Meunier blend with 30% Perpetual reserve wines (perpetual reserve started in 2011).

CHARACTER: A lively first impression opens with yellow fruits like apricot, slightly caramelized and a creamy note evoking vanilla, pastry, and white flowers. On the palate confirms the vanilla and cream notes, with a little preserved lime. A supple texture, both powerful and round, with elegance and freshness at the end.

ENJOY WITH: It is the perfect champagne to serve with fine and delicate meals or any delicate dessert. A versatile choice.

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: Vertical traditional wooden press, fermentation for 7 days with indigenous yeasts, temperature maintained at 65°F. 80% fermented in stainless steel tanks, and 20% in oak barrels. Malolactic partially done, depending on harvests specificities.

ELEVAGE: Aged on total and static lees (no batonnage) before bottling. Capsule tirage (crown cap), aging on laths for 24 months. Dosage 4.5g/L with a liqueur made by Tillet from the 2004 harvest. 30% from a perpetual cuvee started in 2011.

FINING & FILTERING: Settled natural by gravity. No fining, no filtration, no chilling. No animal products. Vegan.

SULFUR: Sulfur is only added twice at very low quantities, during pressing and at disgorgement.

SOURCE

FARMING: Sustainable (HVE and VDC) converting to organic. Vitiforestry (vitiforestry is agroforestry applied to the viticulture and therefore the association of the plantation of trees with the cultivation of the vine), sexual confusion, cover crops (grasses and grains), and green manures.

LAND: 12 small parcels over 6 villages around Baslieux, including Baslieux. The soils are rich in clay and limestone.

VINE: The average vine age is an average of 45 years old. Pruning system is Cordon de Royat.

HARVEST AND PRODUCTION: Hand-harvested, with precise sorting on the vine. Around 2,000 cases per year.

