



**LOCATION:**

France > Champagne >  
Vallée de la Marne >  
Vallée du Belvall

**VARIETY:**

50% Chardonnay,  
50% Pinot Meunier

**WINEMAKER:**

Eric Tillet



**SCIENCE**

ABV: 12.2%

Dosage: 1.5 g/l

TOTAL SO<sub>2</sub>: 25 ppm

TOTAL ACIDITY: 6.5 g/l

# Decem I 2004 Extra-Brut

## EXPERIENCE

**NAME:** Decem is Latin for 10. This cuvee is aged a minimum of 10 years on the lees. A cuvée that had been sleeping in the cellar and released in small quantities. The goal is to celebrate the expression of a dynamic year in Champagne.

**CHARACTER:** Lively and bright, with a strong citrus character, gradually developing a warm brioche note with notes of pepper, nutmeg, and candied almond. The palate expresses toasted notes with delectable bees wax and dried floral spice. A bone-dry wine that gives way to lovely roundness on the palate and is marked by a sustained finish.

**ENJOY WITH:** A gastronomic cuvee meant for elevated dishes and meaningful moments with family and friends. Dishes recommend by the winery, Blanquette de veau (veal in a white sauce with mushrooms), Escalope of foie gras with Mirabelle plums (battered and fried, very rich), Poached fish with hollandaise sauce, mild scallop curry, seared lobster, risotto or tagliatelle with cream and white truffle.

**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. 50% Meunier in new 500L barrels and 50% Chardonnay in enamel tanks. Malolactic completed.

**ELEVAGE:** Aged on total and static lees (no batonnage) for 24 months. Secondary fermentation, tirage with crown cap, aging on the lees for additional 16 years for the current bottling. Dosage is just 1.5 g/L with a liqueur made by Tillet from that same 2004 harvest. Disgorgement 10/2022.

**FINING & FILTERING:** Settled 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:** Certified sustainable (HVE and VDC), in conversion to organic. Implementing Vitiforestry, agroforestry applied to viticulture, developing a complex root environment by planting trees with the cultivation of vineyards. Sexual confusion, a cover crop of grass and grains for green manure, only natural fertilizers, no chemicals.

**LAND:** Six small parcels in the Vallée du Belval around Baslieux, between 650-850 feet in elevation, on soils rich in clay and limestone. Chardonnay plots: "Fontaine des vignes", "Les Lychère", and "La Ruelle des Loups". Pinot Meunier plots: "Le Bois de Binson", "La Loge des Vignes", "Les Fontaine des Vignes".

**VINE:** The 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. 537 cases of this wine were produced from the 2004 vintage with different release dates and dosage over the years. This new disgorgement will see 300 bottles produced.

