



## CHAMPAGNE METHOD

*"Rien n'est plus sérieux que le plaisir."*

*J. Cocteau*



- GRAPE VARIETY: Altesse
- LOCATION: 400m in altitude, oriented south-west
- TERROIR: Deep soil on bottom moraine
- CLIMATE: Continental and alpine

### WINEMAKING AND AGEING PROCESS

Our sparkling wine is produced with the Champagne method ("méthode traditionnelle" in French).

This method involves a double fermentation: one in the vat and the second in the bottle which gives the effervescence (= carbon dioxide produced during this 2nd fermentation).

It is at this time that a sediment is formed in the bottle (maturing on lath for at least 9 months).

Its evacuation is compensated by the addition of a dosage ("liqueur d'expédition" in french, which is wine and sugar) which will define the type of sparkling wine: brut nature (zero sugar), extra-brut (<6g), brut (6-12g), dry (12-32g), semi-dry (> 32g).

Our sparkling wine is maturing during 20 months on lath, and is brut nature.

### TASTING NOTES

Vivid and fruity wine with fine bubbles.

Universal wine, from aperitif to dessert. Can accompany fish, cheese platters, Savoyard specialties...



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