

Cuvée 50/50

Nos fûts de chêne – 1^{er} Cru

This champagne has a slightly coppery yellow colour and a generous mousse, revealing a subtly woody nose with delicate notes of bourbon vanilla. On the palate, the gourmet will appreciate the aromas of stewed fruit finely enhanced by hints of vanilla. A wine that combines tension and roundness, like an invitation to take a stroll in the hills above our village!

○ **LE VIN**

- 50% Pinot Meunier, 50% Chardonnay
- Vintage 2020
- Parcels located on the hillsides of Jouy-les-Reims
- Vinification in 228-litre oak barrels for 7 months
- Alcoholic and malolactic fermentation in barrels

○ **LES BULLES**

- Bottling: April 2021
- Disgorging: 11 July 2024
- Expedition liqueur with a dosage of 2 g/l
- Production available in bottles (75cl)

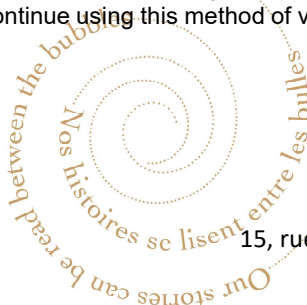
○ **NOTRE EXPLOITATION**

Passionate and committed winemakers, our family-run business has been certified organic since August 2024. Our 1er Cru terroir is located in Jouy-les-Reims, where Pinot Meunier dominates, and in Ecueil, where Pinot Noir is king.

The work in our vines and the quality of our grapes are at the heart of our concerns, as they are the key to producing a champagne that lives up to our expectations and to our Terroir.

Learning, perfecting and excelling between tradition and innovation: this is what drives us every day so that you can experience our champagnes and our passion!

To bring out the best in our terroir, our grape varieties and our rigorous work, we have chosen to vinify certain cuvées in oak barrels. Initiated in 2020, this trial, which has now been completed on a handful of vintages, has shown great promise and, above all, our determination to continue using this method of vinification to enhance our wines.



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