



# Champagne, Louis Massing, Terranum Les Terres des Maladries, AOP Champagne, Effervescent Brut AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

#### **PRESENTATION**

Plot planted in 1972 in Avize, at the bottom of the terroir.

#### LOCATION

Commune of Avize (planted in 1972 at the bottom of the terroir.

#### WINEMAKING

Traditional Champagne press. Partial malolactic fermentation.

Vinification: 50% in stainless steel tank, 50% in oak barrel

Dosage: 4 g/L

### VARIETAL

Chardonnay 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

## **SERVING**

8°C/46°F

#### AGEING POTENTIAL

10 to 15 years

#### **TASTING**

A refined Champagne that will delight lovers of terroir expression

## **FOOD PAIRINGS**

With all seafood products (langoustine skewers, Nordic fish cassolette...).







