



Champagne, Champagne Toullec, AOC Coteaux Champenois, Blanc

AOC Coteaux champenois, Champagne, France

Anthony & Clémence are the 5th generation managing the family estate: the vineyard is divided in 24 parcels in the Montagne de Reims, all in Premier Cru. They took over the estate in 2017, releasing their first Champagnes in 2020. With their 5 hectares of vines, they produce 7000 bottles and sell part of their grapes to Pol Roger. Their vines are just like their house and winery: impeccable. They are cordoned off, grassed every other road, and mechanically worked, using no products on the vines.

PRESENTATION

Comes from a constant reserve of Chardonnay that is aged in foudre (oak casks).

TERROIR

Single plot in Rilly-La-Montagne

WINEMAKING

In foudres (oak casks).

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Production volume: 50 cs

TASTING

Complex aromas of white fruits, toasted hazelnuts, and subtle vanilla notes. Its power on the palate is controlled by a perfectly integrated acidity, which brings a fine tension to the wine. The tasting offers a very fine balance between silky texture, supple tannins, and mineral freshness. The finish with remarkable length on the palate stretches out with saline notes.





