



Champagne, Champagne Régis Poissinet, Terre d'Irizée, France, Effervescent Extra Brut

France

Régis Poissinet run this family estate that started in 1947: the 35 years-old vineyard of 7 hectares is split into 35 plots and is certified organic and biodynamic. It expands on 5 villages, on the different clay-chalk and silt-chalk terroirs. It is mainly planted with Pinot Meunier, following by Chardonnay and Pinot Noir. With the arrival of Régis, the way of working the vines has changed: rigorous respect of the environment, abandon of herbicides, use of the horse to work the soil.

PRESENTATION

Terre d'Irizée is a cuvée made from a blending of several vintages. This champagne takes you on a journey to the heart of Champagne Régis Poissinet's terroir, capturing all its subtleties.

Irizée is adorned with the work of the artist Thomas Jedrzejak which, through the vision of an abundant garden, symbolizes the incredible richness of the terroir of the estate.

WINEMAKING

The wine is aged in oak barrel and in vats. The bottles are very lightly dosed (2g/l).

These bottles disgorged on June 2018, are made from 39% of reserve wines.

VARIETALS

Pinot meunier 84%, Chardonnay 16%

TASTING

Hints of citrus zest, white peach and nectarine delight the nose. On the palate there is a vibrant structure, righteous with a smooth texture, slightly saline. The length in the mouth is remarkable-reminding one of the juicy bitterness of passion fruit.



