



Champagne Piot-Sévellano

Âme de la Rive Droite, Brut Rosé - NV

Winemaker: Christine Sévellano

AOC: Champagne

Vintage: 2017 base wine

Vol: 12 %

RS / Dosage: 7 g/L

pH: 3.11

S02: 27 mg/L

Total Production: 5,000 bottles

Grapes: 60% Meunier, 25% Pinot Noir,
15% Chardonnay

Vine Age: 30 years

Soils: Limestone and Clay

Vegan: No

Allergens: None

Closure: Cork, Cage + Foil

Drinking Window: 2 - 3 years

Ethos: Certified HVE, Organic conversion

Producer: Piot-Sévellano is in the hands of Christine and Vincent, who are the 10th generation of growers and 3rd generation to make wine on this family domaine.

Located in Vincelles, in the Marne Valley, Christine and Vincent have been running the estate since 2007 and in 2011 they implemented new agricultural techniques in order to preserve their soils and biodiversity: strong reduction of treatments, zero herbicide, using of organic fertilizers only, collecting of rainwater to use them, protection of biodiversity, groundwork by hand and horse, etc.

Across the three cuvées represented, Meunier is dominant and brings a wonderful savoury, animal character and ripens the fruit of these delicious Champagnes.

Vinification: Manual harvest, whole-grape pressing in a 4,000 kg automatic press, fermentation of the cuvées in thermoregulated vats, cooling period, malolactic fermentation, **4 years** of aging in the bottles on lees. Dosage 7 g/L.

Tasting: A delicious, subtle wine offering a fullness of taste. an explosion on the palate of acidulous, slightly spicy red berries. The rich finish and perfect balance mean that this champagne can be served with more complex dishes.



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