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Champagne Piot-Sévillano Essence de Terroir, Brut - NV

Winemaker: Christine Sévillano

AOC: Champagne

Vintage: 2017 base wine

Vol: 12 %

RS / Dosage: 7 g/L

pH: 3.12

S02: 25 mg/L

Total Production: 25,000 bottles

Grapes: 70% Meunier, 15% Chardonnay, 15% Pinot Noir

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-Sévillano is in the hands of Christine, who is the 10th generation of growers and 3rd generation to make wine on this family domaine located in Vincelles, in the Marne Valley. In 2011 Christine implemented new agricultural techniques to preserve her 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, **3 years** of aging in the bottles on lees. Dosage 7 g/L.

Tasting: Well-structured and full of finesse and elegance. Full bodied and lively on the palate with delicious floral and acidulous fruit flavours. The ideal Champagne to pair with greasy brunches, BBQs and awkward parties that need jazzing up the conversation.

Points/Reviews/Tasting: Jancis Robinson (17) So ripe the wine smells and tastes like a bowl of fresh-picked summer strawberries and chopped papaya. Have you ever met someone who is so filled with life that they seem to fill the room with the glow of it? A person who throws her head back and laughs from the centre of being, so unselfconsciously happy that the laughter rippled out into every corner of the room and the room lit up? That's the wine. It's earth and sky, orchard apples stung with wasps and peach blossoms busy with bees. It's pomelo sorbet and frozen bay leaf, lemon verbena crushed in the palm of a small child and white-crystal honey. It's joyful champagne, celebrating its fruit without restraint – a rare thing. (TC)