

CHAMPAGNE DOUGE – DUODECIM

Côte des Bar



APPELLATION: Champagne

BLEND: Pinot Noir (75%), Chardonnay (25%)

WINEMAKER: Florent Douge

VINEYARD: _____

The Côte des Bar is the southernmost Champagne region, in the Aube department bordering Burgundy. Grapes for this cuvee are picked from the 12 family plots across the village of Neuville-Sur-Seine, on both banks of the river Seine. The soils are mostly very thin clay-limestone and marl on a bedrock of hard Kimmeridgian limestone, they have more in common with Chablis than the rest of the Champagne region.

VITICULTURE: _____

The vineyards are in the process of organic certification, and they also use some biodynamic practices. Vineyards are currently certified "Viticulture Durable en Champagne" (VDC) and "Haute Valeur Environnementale" (HVE) Level 3.

WINEMAKING: _____

The grapes are hand harvested and each plot is pressed separately. Fermentation is in oak barrels. The final blend is a selection from plots across the estate that best represent a snapshot of the vintage. The wines aren't fined or filtered before the second fermentation in bottle. After 2 years sur latte the wines are disgorged and no dosage is added.



WEBSITE: <https://www.champagne-douge.com/en>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A rich nose with orchard fruit and red plum. Beautifully balanced with generosity of fruit, a savory note, and a refreshing finish.