

Vallée du Brunet

Coteaux Champenois 2022

100% Pinot Noir

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TRIBAUT
SCHLOESSER
CHAMPAGNE

Vinification

Cold pre-fermentation maceration, followed by 18 months of aging on the lees in oak barrels.

Viticulture

Horse-driven worked soil, enhanced trellising and harvested in small 10 kg cases.

Terroirs

Plot « Les Caillaudries » in Romery, planted in 1982 on a clay-limestone soil.



This Coteaux Champenois is a result of viticulture oriented towards red vinification of typical Pinot Noir from Champagne.

With a lovely ruby color, this fresh wine reveals beautiful notes of morello cherries, enhanced by a minty finish.

This red wine pairs perfectly with a typical « jambon de Reims », some nice sweetbreads or a beautiful poultry.

Limited production : 600 bottles for the 2022 vintage