

# Le Vieux Fusil

*Vin de France*

**Grape variety:** Chenin, Chardonnay, Orbois

**Winemaking method:** Traditional champagne method. This wine is fermented with natural yeasts.

**Aging:** on laths inside tufa cellars for a minimum of 18 months

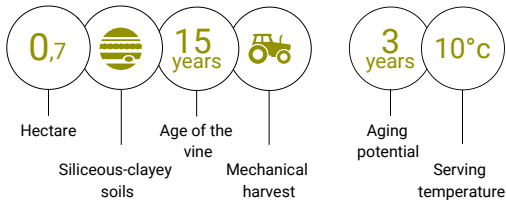


## DESCRIPTION

Land of flint but mostly land used to extract the flint. Once the extraction is over, the "caillouteux" sculpt the flint to sell it to the army. Those men and women have left their mark on our region. To celebrate them there is nothing better than the pop from the cork. This vintage is a blend of Chenin, Chardonnay, and Orbois. We committed ourselves to conserving this old local variety of grape (Orbois) of which we have a conservatory parcel. It brings a subtle freshness to this wine.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- This wine has a shiny and intense yellow hue
- The bubbles are fine and light
- Fine bouquet with white flowers (acacia, linden, elder) and ripped fruits (peach, pear, passion fruit) notes
- The attack is pure and salty
- Very expressive, round and lingering in the mouth



## PAIRING

This wine can be served in aperitif by itself or with a bit of fruit or flower syrup. It matches well with seafood or with salt-crusted sea bream. We like it for dessert with a lemon pie, choux bun, or pineapple ice cream.

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