

"Cuvée TERRE"

The earth represents the maternal element, solid and stable. It embodies structure, dry extract, minerality.

Blanc de Noirs – 100% Pinot Noir

- Soil limestone and clayey
- Young vines 25-35 years
- Single grape variety Single year
- Ageing on lees 11 months
- No dosage during disgorging
- Yeast based on the lees from last year No filtration
- 12° alcohol

A powerful, elegant, vegetal Cuvee.

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

Typicity

A champagne on the fruit, with a nice bitterness. Length and final tension.







"Cuvée AIR"

The air is soft, thin, vital and volatile, it is the element that allows the living but remains elusive...

Blending of 50%Pinot Noir and 50% Chardonnay

- Soil clayey & limestone
- Single grape variety- single year
- Ageing on lees 10 à 11 months
- No dosage during the disgorging
- Yeast based on the lees from last year- no filtration
- 12° alcohol

Light, soft, and fine Cuvée.

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

<u>Typicity</u>

A harmonious champagne with finesse on the palate and lightness that sharpens the taste buds.







"Cuvée FEU"

Fire is warm, radiant, expansive and unpredictable. It is the transforming element by its warmth and versatile according to its intensity.

Blanc de Noirs – 100% Pinot Noir

- Soil limestone & clayey
- Single grape variety- Single year
- Old vines 68-72 years
- Ageing on lees- 10 à 11 months
- No dosage during the disgorging
- Yeast based on the lees from last year- no filtration
- 12° alcohol

A flamboyant, harmonious and energizing cuvée.

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

Typicity

An uncompromising champagne, evolving, astonishing. Very unique on the palate.







"Cuvée sans souffre – BLANC DE BLANCS

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This cuvee free sulfur combines the 4 elements to perfection. The apotheosis in its Blanc de Blancs declination.

Blancs de Blancs – 100% Chardonnay

- Soil limestone and clayey
- Single grape variety- Single year
- Ageing on lees -10 à 11 months
- No dosage during the disgorging
- Yeast based on the lees from last year- no filtration
- No added sulphur (SO2)
- 12° alcohol

Authentic, pure and gourmet cuvée

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

<u>Typicity</u>

This champagne shows purity and a long saline mouthfeel. Very refined, in an expression stripped of all artifice, it goes directly to the senses







"Cuvée sans souffre"

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Number 16 on the periodic Table of Elements, sulphur is conspicuous by its absence in this cuvee that combines the 4 elements, resulting in the perfect match.

Blanc de Noirs – 100% Pinot Noir

- Soil limestone, clayey & pebble
- Single grape variety- Single year
- Ageing on lees -10 à 11 months
- Brut Sulphur free (SO2)
- No dosage during the disgorging
- Yeast based on the lees from last year- no filtration
- 12° alcohol

A true, pure and unique cuvee with a wide range of aromas: the apotheosis

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

<u>Typicity</u>

Toasted notes of gingerbread and brioche, punctuated by a hint of licorice. A saline and fresh palate, very fleshy, salivating, absolutely magnificent.







"Cuvée O² ROSÉE" ≋

Water is source of life, without water nothing is possible. Man and Water become one and the same, that is: the cuvee.

Rosé de « saignée »

- 100% Pinot Noir
- Cuvée resulting from maceration
- Old vines 40 years
- Ageing on lees 10 à11 months
- Brut Sulphur free
- No dosage during the disgorging
- Yeast based on lees from last year- no filtration
- 12° alcohol
- Energizing the reassembly
- Barrel aging from Avenay Val d'Or

Natural, sweet, and enveloping Cuvée

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

<u>Typicity</u>

A solid structure built on a concentrated juice that exudes wild strawberry. Light tones of bitterness which underlines the finish.







"Cuvée CŒUR SAPHYR"

Precious prayer. It is under natural light that the most beautiful nuances of this powerful cuvée is shining.

100 % Pinot Meunier

- Cuvée from meunier (one plot)
- Heavy soil and clayey
- Vinification on lees 11 months
- A double cone sapphire inside the wine and a raw sapphire outside the jar
- Brut sulphur free
- No dosage during disgorging
- Yeast based on the lees from last year no filtration
- 12° alcohol

A vibrant, thin and shiny elixir

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

Typicity

Raised in dolium, "Cœur Saphyr" is the union between pinot meunier and sapphire. Translucent, deep, it is a champagne of energy and awakening: a precious prayer.







"Cuvée GAÏA"

It is the perfect alchemy between a wine and a unique destiny: after bottling, GAÏA is buried, the soil becomes a cellar...

100% Pinot Noir

- Rosé de macération Rosé de saignée
- Parcel cuvée
- Old vines 40 years
- Géomaturation during 24 months
- Brut sulphur free
- No dosage during disgorging
- Yeast based on the lees from last year- no filtration
- 12° alcohol

Expedition Cuvee in limited edition

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization

Typicity

This is the "O² Rosée" Cuvée the half of the production was buried the next day of the bottling under the plot to make the prise de mousse, a concept called "géomaturation". A maturation that is worth another but which result in a difference in density a notable depth and surprisingly more presents roots notes.







"LUNE ROUGE"

Coteaux Champenois rouge

100% Pinots Noirs

- Pinots noirs from a nocturne harvest during the full moon
- Skin maceration 180 days
- Glass stopper sealed with beeswax
- No added sulphur
- No added sugar

Appellation coteaux champenois contrôlée

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization







"LUNE ROUSSE "

Coteaux champenois blanc

100% Chardonnay

- Chardonnay from an expedition harvest
- Skin maceration
- Glass stopper sealed with beeswax
- No added sulphur
- No added sugar

Appellation coteaux champenois contrôlée

- From a viticulture in biodynamic
- In harmony with the lunar phase
- Wine from a controlled energization



