Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



Champagne Guenin Effloraison Brut Nature

In the picturesque village of Essoyes, Axelle and Sébastien craft characterful, organic champagnes on Chablis-like Kimmeridgian limestone soils. Driven by spontaneous fermentation in old oak and an uncompromising, zero-dosage Brut Nature style, this is Champagne in its purest, most gastronomic form: intense, razor-sharp, and vibrantly mineral.

This is Sébastien Guenin's liquid statement: a razor-sharp, zero-dosage blend of Pinot Noir and Chardonnay that directly channels the Chablis-like limestone soils of Essoyes. Driven by spontaneous fermentation and aging in old oak, it boasts an intense, vinous structure packed with crisp citrus, wild flowers, and a vibrant, saline tension.

34.30 €

Winery	Champagne Guenin
Country - Region	Champagne - Côte des Bar
Winestyle	Sparkling
Grape Variety	70% Pinot Noir & 30% Chardonnay
Viticulture	Organic
Winemaking	Low intervention, spontaneous fermentation, and aging of the base wine in oak barrels.
Maturation	Minimal 2 years sur lattes - No dosage
Drinking window	Best within 3 years of purchase
Gastronomy	Apéro, fine starters, shellfish
Volume (cl.)	75.0
Alcohol percentage	12.0