



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 €

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| 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 | 12.5 |