Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



Champagne Guenin Nature d'Argile 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.

The absolute essence of the Côte des Bars. In this wine, Pinot Noir perfectly shows where the phrase 'an iron fist in a velvet glove' comes from. Expressive and broad-shouldered, yet incredibly fine and elegant at the same time. Wild berries, floral notes, flinty and saline. In short: great champagne.

46.28 €

Winery	Champagne Guenin
Country - Region	France - Champagne
Winestyle	Sparkling
Grape Variety	Pinot Noir
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