Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



Vers Le bois 2018

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.

With this vintage champagne from the 'Vers le Bois' lieu-dit, Sébastien showcases the sheer greatness Chardonnay can achieve in the Côte des Bars. Pastry, brioche, toast, nuttiness, apple, pear, and stone fruit—this bottle has it all. Built for those who love a richer, more opulent style of Champagne.

65.29 €

Winery	Champagne Guenin
Country - Region	France - Champagne
Winestyle	Sparkling
Grape Variety	Chardonnay
Viticulture	Organic
Winemaking	Low intervention, spontaneous fermentation, and aging of the base wine in oak barrels.
Maturation	6 years 'sur lattes' - no dosage
Drinking window	2026-2031
Gastronomy	Aperitif, shellfish & crustaceans, cheeses
Volume (cl.)	75.0
Alcohol percentage	12.0