



TENUTA ALEXANDRE FILAINE
CUVÉE SPÉCIALE

GRAPES

PINOT NOIR 45%, CHARDONNAY 30%,
PINOT MEUNIER 25%

PRODUCTION AREA

VALLÉE DE LA MARNE

SURFACE OF THE VINEYARD

1,5 HA

ALTITUDE OF THE VINEYARD

60 -100 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

WHITE CHALK UNDER A THIN CLAYEY LAY,
DEPENDING ON PARCELS

TRAINING SYSTEM

PERMANENT CORDON FOR PINOT NOIR
AND PINOT MEUNIER AND CHABLIS FOR
CHARDONNAY

PRODUCER CATEGORY

VIGNERON



VINIFICATION

The Champagne Cuvée Spécial of Alexandre Filaine is a blend of the three classic vines of the Champagne.

It is blended from one harvest with the addition of 20% of vins de réserve from the last harvest, three years on yeasts and dry extract 5gr/ltr.

Vinification in old barrels from Bollinger of 1937, manual remuage, degorgement à la voée, minimum use of sulphurous and no filtration.

THE WINE

The Champagne is ripe and creamy. Fresh, clear and strong on the nose, with a balanced oxidative style. It has notes of red fruit, citrus and butter, fine minerality and soft woody aromas.

On the mouth the wine is crunchy and it combines ripe fruit, citrus notes and freshly and vibrant acidity. Salty and refreshing finishing.