

# L A S O N



TENUTA ALEXANDRE FILAINE  
DMY

## GRAPES

PINOT NOIR 45%, CHARDONNAY 35%,  
PINOT MEUNIER 20%

## 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



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## VINIFICATION

It is blended from two harvests and it rests five years on yeasts with cork. Vinification in old barrels from Bollinger of 1937, manual remuage, degorgement à la voée, minimum use of sulphurous and no filtration.

Champagne Brut with low dry extract (4 gr/l) complexed, creamy and sophisticated.

## THE WINE

The wine has notes of dry fruit and candied citrus, with a spicy aroma that reminds the elegant use of wood and gives a fine, fascinating evolution. The taste is balanced and with a persistent perlage.

Pleasant, salty, sapid and flavorful finishing.