

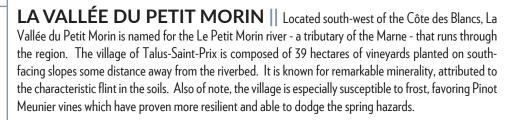
JEAUNAUX-ROBIN





FIL DE BRUME BRUT NV

CHAMPAGNE JEAUNAUX-ROBIN | Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeaunaux, now run by husband and wife Cyril & Clémence Jeaunaux-Robin. The estate is only 5.7 hectares (the family's backyard) in the village of Talus-Saint-Prix in La Vallée du Petit Morin. Vines are approximately 40 years of age (considered ancient by Champagne standards) on flint-rich, silex soil. The farming is meticulous, currently undergoing organic certification and practicing biodynamic viticulture.





BLEND | 80% Chardonnay & 20% Pinot Noir

VINEYARDS | Fil de Brume means" Wire of Mist," inspired by the mist banks that top the valley in the early morning. Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-east of Côte des Blancs.

WINEMAKING | Traditional wild yeast fermentation in stainless steel and foudre (20%) followed by lees aging with bâtonnage for six months. Secondary fermentation and further aging on the lees for 42 months.

ALCOHOL | 12%

BAR CODE | 3760228700157

TASTING NOTES | Rich and lively aromas of lemon oil, brioche, and acacia flower carry over to the palate with green apple and oyster shell notes. Medium to full-bodied, Fil de Brume is assertively racy, built on a linear spine of acidity and slightly bitter quality. Fresh and bright with remarkable tension and precision.

