



Champagne
BROCARD PIERRE
CÔTE DES BAR



WILD WILD YEAST
Coteaux Champenois
Vintage 2018
PARCEL « LES ARGILIÈRES »
Production : 1200 bottles 75 cl

- > Carbonic maceration, full grapes, during 9 days.
- > Indegenous Alcoolic & malolactic fermentation.
- > Wine without fining, filtration and no adding of sulphites.

« A pinot noir gourmet and rich, which is well balanced between candys flavor of gamay and structure of Pinot Noir »



Vigneron *identitaire*