Banville
Wine Merchants

Champagne Franck Pascal

Quinte-Essence Extra Brut

Quinte is about the music note. This concept alludes to the creation/composition of the wine. Essence is talking about the flavors that nature creates during vinification. The whole name is about the creativity of the winemaker: "How can i create a vintage showing the quintessence of the year ?"

Vinification: No pre-fermentation. Ferments with the natural yeast of the grapes. Natural yeast fermentation in enamel vats and 2-5% of the wine ferments in barrel. No sulfur is used during press, fermentation, or elevage. The wine rests on the lees for 15 years. No fining or filtration. The wine is vegan.

Grape varieties : 60% Pinot Noir, 30% Chardonnay, 10% Pinot Meunier

Soil : Clay, limestone and silex

Dosage at disgorgement : 2 g/l

Alcohol : 12.5%

Biodynamic

Press Notes

James Suckling

2007 95 points