Banville
Wine Merchants

Champagne Franck Pascal

Sérénité Brut Nature

Sérénité (Serenity) is a spiritual name inspired by the traditional methods of winemaking practiced by monks centuries ago. For Frank Pascal, drinking Sérénité wine evokes a sense of wellness, emotional balance, and alignment for those who do so mindfully. Compared to modern winemaking practices, the historic approach involved prayers, sacred songs, and the laying on of hands to enhance the wine's vibrational energy. As a result, Sérénité wine is described as vertical, light-infused, imbued with energy, highly mineral, precise, and vibrant.

Vinification: Natural yeast fermentation in enamel vats and 18% of the wine ferments in barrel. No sulfur is used during press, fermentation, or elevage. The wine rests on the lees for 10 years. No fining or filtration. The wine is vegan.

Grape varieties : 73% Pinot Meunier, 20% Chardonnay, 7% Pinot Noir

Soil : Clay and hard chalk - white clay

Dosage at disgorgement : 0 g/l

Alcohol : 12.5%

Biodynamic

Press Notes

James Suckling

2013, 2012 — 94 points