

Champagne Franck Pascal

*"Confiance" Coteaux Champenois Blanc*



"Confiance" means "trust." For Franck Pascal, this means trust in the space where he can follow his own path, even if it's very different from anyone else's. For the first time in the Champagne region, a Coteaux Champenois was created according to his vision. The journey began in 2014 when he realized that Champagne improves significantly with several years of aging on the lees in the bottles. He decided to allow his freshly pressed wines to age for up to 3 years on the lees (with no added sulfites) before bottling them. This approach provided him with the opportunity to enhance the aging wine with the qualities of the new vintage.

Vinification: This is a still white wine made from a blend of 2014, 2015, 2017 and 2019 vintages. No pre-fermentation. Each wine ferments with the natural yeast of the grapes in enamel vats. Aged mostly in enamel vats. In some vintages, a small amount of stainless steel and oak barrels are used, but very limited. No fining or filtration. The wine is vegan.

**Grape varieties :** 68% Pinot Meunier, 22% Pinot Noir, 10% Chardonnay

**Alcohol :** 10.95%

**Press Notes**

James Suckling

NV

92 points

