

# LE BRUN DE NEUVILLE CÔTE BLANCHE CHAMPAGNE NV

## Country

France

## Region

Champagne,  
Côte de Sézanne

## Varietal

Chardonnay

## Winemaker

Damien Champy

## Alcohol Content

12%

## Total Sulfur

No data

## Residual Sugar

8 g/l

## Acidity

No data

## HISTORY

Le Brun de Neuville was born from the vision of dedicated grower producer families who came together to celebrate and elevate the Côte de Sézanne and its luminous, expressive Chardonnays. Since 1963, this spirit of independence, craftsmanship, and shared purpose has thrived, now carried forward by Damien Champy and his team in a family-led spirit that has endured for over 60 years.

Today, nearly 170 winegrowers are part of the Le Brun de Neuville family. The vineyards span the 12 villages in the Côte de Sézanne, each with its personality and terroir. Most of the vines were planted over 40 years ago, rooted in the heart of the Côte de Sézanne. Chardonnay dominates the landscape, covering 90% of the estate, the remaining 10% is Pinot Noir.



## VINIFICATION and MATURATION

Hand harvested and sent through pneumatic press. Base wine from 2021 with 38% of reserve wines. Alcoholic fermentation: 80% of the wine is aged in stainless steel, 20% in oak barrel. Aged 29 months.

## VINEYARD



45 year old vines planted to southeastern facing vineyards rich in clay and chalk.

## TASTING NOTES



Notes of white flowers and a delicate hazelnut fragrance, accompanied by fresh citrus and apple aromas with subtle notes of brioche. Medium pearl size.

## FOOD PAIRING



Smoked salmon, caviar with crème fraîche and potato chips, creamy cheeses, duck mousse pâté, crab legs.

## PRESS

