



## Fabrice Moreau

### TRADITION CLASSIC

#### AOC Champagne

Installed since 2018, I continue the family activity while respecting the values that have been transmitted to me. I gradually develop the winery by implementing innovative wine-growing practices and optimal oenological techniques.

I have also been a Consultant in Oenology in many countries since 2012, for which I give training and technical conferences.

Respect for the environment is my priority, I follow a "living soils" approach in order to minimize the carbon impact of my farm.



#### COUNTRY

France

#### VARIETAL

Pinot Meunier

#### SOIL TYPE

Clay-limestone soil

#### VINEYARD

Located in Marfaux, Southern Exposure

#### HARVEST

The grapes are picked by hand and placed in 40 kg boxes with holes to bring the bunches selected from the vineyard, perfectly ripe and healthy, to the press.

#### VINIFICATION

Latest generation hydraulic press with an inclined plane, which ensures the best homogeneity of the quality of the musts. Fermentation stainless steel vats on lees for 6 to 8 months. Malolactic fermentation. Aged 20 months in bottle.

#### DOSAGE

8 g/L

#### TASTING NOTES

Intense aromas of vanilla, fruit jellies and candied lemon. The attack is full and the bubbles fine on the palate, the notes of ripe yellow fruits dominate before discovering a coconut milk finish.

#### CERTIFICATIONS

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