



The Terroirs de Cœur

CŒUR DE NATURE

75CL

Getting back to basics

ELABORATION

Blend

Majority of Pinot Noir

Terroir

Côte des Bar, from organic certified plots

Reserve wines

Approximately 25%*

Alcoholic fermentation

Stainless steel tank

Malolactic fermentation

Targeted

Dosage

Brut

**Percentages may vary slightly depending on the harvest years.*

TASTING

Very fresh nose, reminiscent of biscuits.

Good maturity, with aromas of bergamot, dried apricots and dried flowers.

A tonic and slightly saline attack in the mouth.

A crisp and crunchy wine, reminiscent of ripe flesh such as Anjou pear and tangerine, with notes of white flowers.

A fresh and very salivating finish.

Key aromas: dried apricot, bergamot

Sensations: fruity, biscuit, dried fruits, intense

Food pairings: stuffed goose, sweetbreads, foie gras, scallops, monkfish cheek, turbot in salt crust, sea bass, Chaource cheese, chocolate with lemon ganache, semi-bitter chocolate

Advice: serve at 8-10°C

[View more >](#)



AVAILABILITIES



75cl bottle



75cl giftbox



The Terroirs de Cœur
CŒUR DE NATURE
75CL
Getting back to basics

AWARDS

- 95/100** International Wine Challenge - UK - 2025
- 92/100** Decanter - UK - 2022
- 92/100** Gilbert & Gaillard - FR - 2023
- 17/20** Le Point - FR - 2021
- IWC** Michel Parisot elected Sparkling Winemaker of the Year - UK - 2020

COMMITMENTS OF OUR HOUSE

Certified 'Sustainable Viticulture in Champagne'

Vines: 15 years old minimum

First-press juice only

Limited sulphite use (jetting)



[< Back](#)

