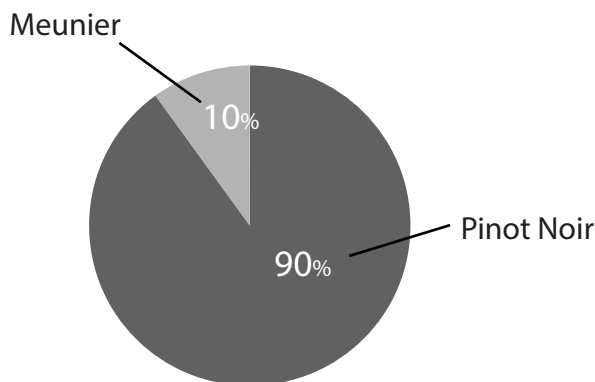


Cuvée COEUR DE PINOTS

The spirit of the house

A symbol of a unique century-old expertise in Champagne, each cuvée is rigorously pressed by the family oak press “DarcqFlamain” via a process dating from 1888. The product of this long-term labor imparts sophistication and rarity to the Joseph Desruets champagnes: a natural and subtle oxygenation accentuating the aromas, offering round and powerful wines. The cuvée Coeur de Pinots was born in 2014, derived from the inspiration of Matthias Desruets, the 6th generation of the Desruets legacy. He decided to isolate the oldest plots of Pinot from the family: “Le Noyer de l’Orme du Midi,” “Les Hauts Chaillois,” and “Les Maltournés,” planted in 1979, 1967, and 1980, respectively. Recurring every year since its inception, a part of the harvest of these same plots is added to continue the production of this exceptional “Blanc de Noirs” Cuvée.

WINE MAKING



A Cuvée core (the first 15 hectolitres)
Natural fermentation with indigenous yeasts
No chaptalization 10%
Malolactic fermentation
Mechanical soil maintenance with zero herbicides

Dosage 6g/L - Harvest 2018 - Oeil de Perdrix
Morning harvest at maturity - Manual harvest
Aging on lees for 48 months in the cellar at 12°C
Coteaux d’Hautvillers - Premier Cru

THE SPIRIT OF PINOT NOIR

The initial tasting was a revelation. The wine remained in the cellar for 4 years before being offered to passionate aficionados. The purest expression of minerality is enhanced by the complexity and breadth conferred by time, which represents the spirit of the Maison Desruets, combining modernity and tradition. The wine offers a unique emotion that evolves and unfolds through aromas constantly renewed during the tasting.

THE SENSES

The color is a beautiful amber rose “partridge eye.” In the glass, there is an elegant effervescence, regular and of rare finesse. It is initially powerful and with an unusual nose, borrowing notes of stone fruit. Generous in flavor, it is embellished with discreet hints of siliceous rock. The crescendo is rich and fruity palate with notes of pear, peach of vines and gooseberry, and acacia honey and linden, followed by a long and persistent mineral finish.

RECOMMENDATIONS

Best served at a temperature of 9-10°C, it is a Cuvée to perfectly accompany red meats and sauce.

BOTTLING

Bottle 75cL

AWARD

Silver medal, 91/100, Decanter 2021
Bronze medal, 88 pts, IWSC 2019

