Juvé & Camps

Blanc de Noirs 2022

Brut

01. ORIGIN

Espiells has 28 hectares of Pinot Noir vineyards divided into seven plots, one of which is Rieral: an 18-year-old vineyard, covering 11 hectares, with very shallow, limestone-rich soils where this Blanc de Noirs is born. Located at an altitude of 191 metres above sea level, on the eastern edge of Alt Penedès, this plot allows the grapes to ripen slowly and produce fruit with subtle and elegant aromas, thanks to the fact that the vine develops a vigour that allows its leaves to shade the bunches.

02. VITICULTURE

Estate-owned vineyards located in Alt Penedès, integrated with woodlands and margins that provide biodiversity and encourage the naturalisation of the surroundings.

We practise regenerative, organic viticulture with the utmost respect, promoting the health of the soil and the ecosystem. We are committed to low yields in order to guarantee optimal conditions for our vineyards and to express the character of the land with authenticity.

03. WINEMAKING

The Pinot Noir is pressed whole and without destemming in order to obtain as little colour as possible. Then, the must is statically cold-settled to precipitate and separate impurities, after which the first fermentation takes place in stainless steel tanks. This is followed by two months of ageing on its lees to bring creaminess to the wine and, finally, a second fermentation in bottle with MCR (Rectified Concentrated Must), a concentrated grape juice rich in natural sugars, and selected yeasts.

04. 2022 VINTAGE

The 2022 vintage was marked by extreme weather conditions: a second consecutive year of drought, high temperatures and very limited rainfall throughout the entire vegetative cycle. It was not until September that some rainfall arrived — modest but beneficial — helping the vineyard recover. This situation drastically reduced yields, but favoured rapid ripening and excellent sanitary conditions.

Thanks to precise agronomic management, such as very short pruning to guarantee the vine's survival and avoiding leaf removal to prevent sunburn, the vineyard was protected and the quality of the grapes preserved. At the Rieral estate, where our pinot noir grows, the diversity of exposures allowed for a precise selection: this year, only grapes from north-facing plots were chosen, as they better preserved the freshness and acidity required for our base wine.

05. TASTING NOTES

Colour: Deep yellow colour with golden highlights. The bubbles are fine, steady and well integrated, bringing visual liveliness and elegance.

Nose: Aromatically complex and generous, showing notes of ripe fruit such as peach, along with red berries and dark cherries. Subtle hints of Mediterranean aromatic herbs and vineyard flowers are interwoven. Notes of toasted bread and a delicate touch of honey also appear, reflecting its lees ageing.

Palate: On the palate it shows volume, breadth and freshness, with a perfectly integrated mousse that contributes to its enveloping, creamy texture. With time in the glass, the wine opens up and gains expression, showing great aromatic definition. The finish is very long, rounded and leaves a persistent memory of red fruit and brioche. It is recommended to serve it in a pinot noir glass so that it can fully unfold all its potential and complexity.

VARIETY	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
100% Pinot Noir	Traditional method	+36 months	Brut 6 g/l	March 2023	12%

VINEYARDS	SOILS	VINTAGE	VITICULTURE
Espiells (Rieral Estate)	Sandstone-limestone	2022	Certified Organic

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