



EXTRA BRUT

Balance and Freshness



Variety: 50% Pinot Meunier 50% Pinot Noir

Crus: Villers sous Châtillon, Le Breuil, Mareuil le Port

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled tanks.

Ageing: blending of two to three different harvests followed by cellar ageing for about 4 years

Specificities: low alcohol level that can be surprising, but very nice for amateurs or people looking for new experiences

Dosage: 2.5g/L

Tasting:

- 👁️: golden colour and fine bubbles
- 👂: round and pure bouquet, fresh nose and ripe fruits aromas
- 👄: strong, full-bodied with notes of gingerbread and caramel

Wine pairings: Champagne perfect for the aperitif in the summer time. Perfect for stronger champagne lover.

References:

- Revue des Vins de France: 16 "Nice golden colour, full and tasty mouth"
- In vino veritas: "rich olfactory palette"
- La revue des comptoirs
- Notre temps: "dried flowers and dried fruits aromas, creamy mouth"

