



PIERRE-HENRI EXTRA BRUT

Power and Complexity



Variety: 100 % Pinot Meunier

Crus: Reuil, Châtillon sur Marne

Vinification: 1st alcoholic fermentation only in new oak barrels with 5-6 wines, no malolactic fermentation, with lees-stirring then barrel storage for 10 months.

Ageing: blending of two different harvests and then five- or six-years ageing.

Specificities: Selection in vineyards over 50 years old only based on the unique and ultimate Champenois cépage: Pinot Meunier. The name "Pierre Henri" is a combination of the names of our two ancestors who started growing wine in the early 20th century.

Dosage: 2.5g/L

Tasting:

- : Dark yellow with light pink reflections
- : Toasted and brioched nose, intense and tasty
- : Notes of candied fruits and pears. A powerful and expressive wine

Wine pairings: Champagne for your exceptional meals

References:

V&G: "Very nice product."

Revue des Vins de France: « the best pinots meuniers, offbeat wine, vinified in barrels »

Gault Millau: 86

Vins magazine: "tinted robe with amber reflections, very pure white-fleshed fruits nose. Many charms."

Gastromania: "powerful, heady"

Magazine Wino: Grand Prix 2015 Zloty Medal, gold medal

Recommended by Decanter World Wine Awards 2016

