



MOSAÏQUE EXTRA-BRUT

The sole difference between the Extra brut and the Brut Mosaique is its minimalist dosage and the way the blend reveals how profoundly demanding it is.

TASTING NOTES

Brilliant, crystalline pale yellow with golden nuances and jade highlights adding depth. The nose offers up suggestions of flowers – linden, lily and acacia – on first pour entwined with fresh citrus notes of bergamot and lemon rind, delicately framed by a marshmallow accent. After airing, the Champagne reveals notes of shelled almonds along with fruit (pear, cherry, apple and stewed quince) and spices (coriander, star anise) with peppery, roasted coffee accents.

The palate unfurls lush, generous, fresh weight, showing creaminess and upright character at point of entry supported by lemony acidity tinged with grapefruit. The finish is ethereal and lifted by citrus and iodine aromas offering up lovely acidity and a subtle, savoury saline sensation.

WINEMAKING

BLEND:

- 40% Chardonnay
- 35% Pinot noir
- 25% Pinot meunier
- Including 1/3 Reserve wines

DOSAGE : 4g/L

AGEING: 5 years' maturation on the lees

RECOMMENDATIONS:

- Cellaring capacity: 1 to 3 years
- Serving temperature: 9/10°C

FOOD AND WINE HARMONY



Cockles
Capuccino style



Rack of suckling pig
Tandoori



Lobster medallion
Roasted

ACCOLADES



14/20

