



EXTRA BRUT

PREMIER CRU

P O W E R F U L & H A M O N I O U S



Extra Brut Premier Cru is the purest expression of the Montagne de Reims.

Its chalky soils, deeply covered with colluvium, give birth to a Champagne of excellence, dense and concentrated, with a delicious fullness and charm.



Straw yellow color announcing a generous vinous wine.



Powerful and fine, it expresses aromatic nuances of white fruits (pear) and pastry notes (grilled hazelnut, almond). Complex, with minty and undergrowth aromas (bark, humus)



Balanced and melted, it offers a very long and deliciously patinated finish (gingerbread, undergrowth, light tobacco).

ORIGINE : GRANDS & PREMIER CRU
MONTAGNE DE REIMS

BLEND :

80 % PINOT NOIR
20 % CHARDONNAY

DISGORGMENT : 3 MONTHES
at least

CRUS : MAILLY CHAMPAGNE
BOUZY
TAUXIERES

RESERVE WINES : 20%
2016 - 2015

DOSAGE : 4,5 g/l

BOTTLING : APRIL 2018

**MALOLACTIC
FERMENTATION :** TOTAL

**PROLONGED
AGEING ON LIES :** 6 YEARS at least

**TASTING
TEMPERATURE :** 10 / 12°C