



EXTRA BRUT

50% Pinot Noir, 30% Meunier, 20% Chardonnay	First pressing juice (cuvée)
Reserve wines : 40% to 50%	3 years of ageing in our cellars
Extra rest after disgorgement	Dosage : 5 gr/L



Vineyard :

Selection of the finest terroirs of the Montagne de Reims, including :

- Premier Cru : Ludes, Chigny-les-Roses, Montbré, Taissy
- Grand Cru : Mailly-Champagne, Verzenay, Verzy

Vinification :

The grapes are hand-harvested and carefully selected, followed by a delicate pressing of whole bunches. Only the 'cuvée', from the first juices extracted, is used. The alcoholic fermentation is carried out in temperature-controlled stainless steel vats at a low temperature (17°C-20°C) to preserve the finesse of the aromas. Subsequently, the malolactic fermentation occurs, imparting balance and roundness to the wine. The secondary fermentation takes place in the bottle in our cellars, 15 metres underground, at a constant temperature of 11°C — ideal conditions for the development of fine, persistent bubbles and a lasting effervescence.

Tasting :

Colour : Crystal-clear hue, with fine and persistent bubbles.

Nose : Full and airy, with subtle hints of white flowers, citrus, and white fruits.

Palate : Clean attack. Aromas of pear, honeysuckle, and vine flowers.

A well-balanced wine with a breathtaking length. Exquisitely pure.

Food & Wine Pairings :

A superb choice for an aperitif, this gorgeous champagne pairs wonderfully with oysters or caviar.

Bottle Size :

Bottle (75 cl)

Ratings :

Wine Enthusiast : 92/100

James Suckling : 91/100