

--

EXTRA-BRUT BLANC DE BLANCS GRAND CRU

100% Chardonnay



Production area: Reims

Terrain: calcaireo

Harvest: manual

Vinification: Very old winemaking method in which bottle fermentation is less powerful than in a classic champagne
Refinement: 50 months on the lees, plus a minimum of 8 months after disgorgement. The delicacy of its effervescence allows the natural minerality of Grand Cru to be tamed, thus offering creamy and lively sensations

Color: Pale, bright gold with green, almost silvery highlights. Very fine perlage and light froth

Fragrance: the first hints are iodine and saline, followed by citrus notes of green lemon and white flowers. Notes of almond and toast stand out with oxygenation

Flavor: the attack is lively, with notes ranging from citrus to white berry fruits to a chalky minerality. Wide and creamy finish

Alcoholic Grade: 12% vol


