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EXTRA-BRUT CUVÉE 72

45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier



Production area: Reims

Terrain: calcaireo

Harvest: manual

Vinification: 32 Cru vinified separately in tank or barrel.

Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions of up to 50 percent

Refinement: on the lees for at least 36 months, resting in the cellar for at least 36 months after disgorgement and before marketing. Total aging is 72 months

Color: bright straw gold, denoting the exclusive use of first pressing and the important percentage of Chardonnay. Very fine and extremely lively perlage

Fragrance: after disgorgement, the stylistic evolution of this wine begins: at first dominated by fruity notes, then by floral aromas, spices and toasted notes, finally leading to candied fruit aromas

Flavor: elegant, lively, harmonious and very fresh

Alcoholic Grade: 12.5% vol
