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EXTRA-BRUT MILLÉSIME ASSEMBLAGE 2012

60% Pinot Noir, 40% Chardonnay



Production area: Mountain of Reims

Terrain: gessoso

Harvest: manual

Vinification: from the best grapes of the same vintage from the 8 best terroirs in the heart of Champagne, 20% vinified in small oak barrels

Refinement: Eight years of cellar aging, including at least 12 months of rest after disgorgement, have allowed this wine to develop a gourmand and concentrated character, supported by a lingering saline freshness

Color: giallo dorato relativamente intenso perlage persistente e fine

Fragrance: initial freshness with fruity aromas of bigarreau cherry and white peach, quickly followed by more concentrated notes of dried fig, honey and fresh ginger, wrapped in the vigorous white flower character of the seringat. Oxygenation reveals hints of cocoa and ash that express the gourmand personality of this wine

Flavor: Precise and energetic attack. In the mouth it expresses itself very true to the nose. Gourmand and concentrated character, supported by a lingering saline freshness

Alcoholic Grade: 12% vol

