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**EXTRA-BRUT MILLÉSIME BLANC
DE BLANCS GRAND CRU 2013
100% Chardonnay**



Production area: Reims

Terrain: gessoso

Harvest: manual

Vinification: cuvée made exclusively from the first pressing of grapes

Refinement: 100 months on lees; 6 months in bottle after dégorgement before marketing

Color: oro intenso e brillante con riflessi verdi, perlage finissimo

Fragrance: vibrant and precise, with distinct citrus notes that gradually develop to hints of warm brioche. Finally, notes of pepper, nutmeg and almond cake

Flavor: delicate and vibrant, broad in the mouth, harmonious and generous aromas of confit citrus and almond paste. Long finish with licorice aromas

Alcoholic Grade: 12% vol

