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EXTRA-BRUT N.P.U. NEC PLUS ULTRA 2008

50% Pinot Noir, 50% Chardonnay

Production area: Verzenay, Chouilly, Cramant, Oger, Le Mesnil sur Oger, Mailly-en-Champagne, Bouzy

Terrain: gessoso

Harvest: manual

Vinification: fermentation in small oak barrels for ten months, frothing immediately after drawing, followed by long elevage in temperature-controlled cellar

Refinement: more than 10 years in bottle with a long rest after disgorgement for two years before marketing

Color: Bright, deep golden yellow, fine perlage rising slowly and steadily

Fragrance: early aromas of very fresh red fruit (currant, raspberry, blueberry, wild strawberry), combined with bigarreau cherry and confit orange peel. Gradually, aromas of fresh ginger and peppermint evolve to a slightly smoky character where cocoa powder and quince, enlivened by the freshness of honeysuckle

Flavor: Precise attack and immediately fresh, intense and serene. The vibrancy of the vintage is wonderfully integrated, allowing the depth of the wine to be slowly explored, served by a silky texture. Retrieves the aromas evoked by the nose, supported by a long, suspended persistence

Alcoholic Grade: 12% vol

