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EXTRA-BRUT PREMIÈRE CUVÉE 45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier



Production area: Reims

Terrain: calcaireo

Harvest: manual

Vinification: 32 Crus 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 40 months, resting in the cellar for at least 3 to 4 months after disgorgement and before marketing

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

Fragrance: Fresh and fruity, citrus aromas - green lemon, grapefruit - typical of Chardonnay dominate at first. Then red fruits appear: black cherry, currant, raspberry characteristic of Pinot Noir

Flavor: lively attack thanks to a weak dosage that respects the authenticity of the wine. The minerality of chalk can be felt. Flavors of citrus, almond, and biscuit bread, as well as currant jelly and black fruits such as cherry, immediately impose themselves

Alcoholic Grade: 12% vol

