

VOLUME 02 – EXTRA- BRUT

Experience the purity

Very low in sugar, this wine will surprise you by its liveliness.
Experience the wine's blend, structure and what makes it unique.
A champagne for experts and fine gourmet pairings.

BLEND

68% Meunier
3% Pinot Noir
29% Chardonnay

with reserve wines : 10% 2008/ 15% 2009/ 7% 2010/ 16% 2011

DOSAGE:

5 gr +/- 1 gr

Notes on the liqueur de dosage: Special liqueur based on a 100% Chardonnay blend, carefully aged in vats for several years (2 to 3 years on average). Use of beet sugar, since cane sugar did not give us any convincing results during our liqueur tests.

AGEING: 36 months

TASTING NOTES

MINERALITY AND ELEGANCE

Beautiful light golden colour with tiny lively bubbles.
The nose is expressive with notes of toasted hazelnuts and yellow fruits (apricot, mirabelle plums).
This wine has a wonderful pure attack, with sweeping fruity flavours and a minimalist, yet very precise and balanced, sweet-sour taste.

FOOD AND WINE PAIRINGS

APERITIF CHAMPAGNE PAR EXCELLENCE AND FINE GOURMET PAIRINGS

Oysters
Variety of salmon toasts (smoked, sashimi, Scottish or Irish)