

EXTRA BRUT

Méthode traditionnelle - brut white



■ GRAPE VARIETY

100% Chardonnay

■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and siliceous soil developed on a micaschist mother.

■ WINEMAKING PROCESS

Cold statique raking during 24 or 36 hours. Controlled alcoholic fermentation between 15° and 20°C during minimum 15 days. Second fermentation in bottle using traditional methods during 60 months on laths.

Limited stocks.

■ TASTING NOTES

Robe: gold yellow.

Nose: fine of white fruits, a bit brioche, grapefruit finish.

Mouth: nice and fresh attack of yellow fruits aromas, a bit acidulous, fine bubbles.

■ AGE OF THE VINES

20 years old

■ AGEING

4-5 years

■ ALCOHOLIC DEGREE

12%

