

EXTRA-BRUT

PREMIER CRU



Vineyards

Champillon, Dizy, Hautvillers.

Blend

40 % Pinot Noir,
40 % Pinot Meunier
20 % Chardonnay

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks.

Ageing

36 months on lees

Dosage


3 gr. / L.


Alcohol content

12,5 % vol.

Tasting

 Bright gold colour.

 Freshness and minerality with subtle aromas of red fresh fruits.

 As the nose, freshness and minerality with red fresh fruits aromas which are from the Pinot Noir.

When to taste it ?

Aperitif.

Packing

