



EXTRA BRUT

Grape varieties : 70% Pinot Noir 15% Chardonnay 15% Pinot meunier

Soils : Mailly-Champagne, Mareuil le Port, Puisieulx, Sillery, Verzenay, Verzy

Aged 2-3 years.

Dosage : 3 g/l

With a very low dosage (just 3g/l), this champagne is very dry and beautiful during the summer or served with oysters.

This wine has a nice pale yellow colour. Effervescence is fine and reveals delicate bubbles. The open and aromatic nose presents, in first impression, very fine aromas of flowers (fruit species, peony), quickly replaced when aerated by rich scents of stone fruits (like apricot, peach). Surprising with its vivacity in attack, this cuvee presents remarkable balance between the finesse of floral taste sensations and the dominating complexity brought by fruits notes. In second, we discover some nice vinosity with suave and voluptuous texture, enhanced with nice citrus notes in the finish.