



EXTRA-BRUT PREMIER CRU



Vineyards

Champillon, Dizi, 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

