



# *LOUISE FÉLICITÉ*

## CHAMPAGNE EXTRA-BRUT PREMIER-CRU

Blended Rosé Champagne. The Bermonts plot produces complex and fruity reds, with the oldest reserve wines over 50 years old.

**GRAPE VARIETY:** MEUNIER 50 %, PINOT NOIR 40 %  
AND CHARDONNAY 10 %.

**BLENDING:** 36 % OF THE 2020 HARVEST, 546 % RESERVE WINE  
AND 18 % RED WINE OLD PINOT NOIR VINES.

**BOTTLING:** MAY, 2021.

**DISGORGING:** BETWEEN 6 MONTHS AND 1 YEAR.

**PREMIER CRU:** JOUY-LÈS-REIMS, VILLE-DOMMANGE  
ET PARGNY-LÈS-REIMS.

**DOSAGE :** EXTRA-BRUT 5 G/L.

**ALCOHOLIC LEVEL:** 12,5 %.

**EYE:** A BRILLIANT, DEEP CORAL COLOR.

**NOSE:** POWERFUL GIVING WAY TO MORELLO CHERRY FLAVOURS WITH  
HINTS OF ROASTED HAZELNUT DUE TO ITS BEAUTIFUL EVOLUTION.

**PALATE:** STRUCTURED WITH GOOD LENGTH. THE FLAVOURS OF THE  
NOSE ARE FOUND ON THE PALATE AND ENSURE A YUMMY AND  
POWERFUL SIDE.

**ACCOMPANIMENT:** GOES WELL WITH WHITE OR RED MEATS,  
BUT ALSO WITH POWERFUL MEATS SUCH AS GAME STEWS.

[stephane@lesarcanesdejoy.fr](mailto:stephane@lesarcanesdejoy.fr) and [patricia@lesarcanesdejoy.fr](mailto:patricia@lesarcanesdejoy.fr)

3 Grande Place, 51390 Jouy-lès-Reims / Tel. +33 3 26 49 77 21

Excessive alcohol consumption is harmful to your health. Drink responsibly.