



F 17.50

CHAMPAGNE EXTRA-BRUT PREMIER-CRU

Aging and maturation of our reserve wines in our 1750-litre family barrel blended with wines from 2015.

GRAPE VARIETY: CHARDONNAY 70 %, PINOT NOIR 30 %.

BLENDING: 50 % OF THE 2015 HARVEST WITH 50 % RESERVE
IN OAK BARREL.

BOTTLING: MAY, 2016.

DISCORGING: BETWEEN 6 MONTHS AND 1 YEAR.

PREMIER CRU: JOUY-LÈS-REIMS.

DOSAGE: EXTRA-BRUT 4,5 G/L .

ALCOHOLIC LEVEL: 12,5 %.

EYE: BRIGHT GOLD COLOR WITH A FINE EFFERVESCENCE.

NOSE: LIGHT FLORAL AND APPLE NOTES.

PALATE: FRESH AND STRUCTURED ON THE PALATE WITH TOASTY NOTES.

ACCOMPANIMENT: IT CAN BE SERVED WITH SHELLFISH SUCH AS
SCALLOPS WITH A BALSAMIC CREAM SAUCE.

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