

# LES ARCANES DE JOY



## 50.5

### CHAMPAGNE EXTRA-BRUT PREMIER-CRU

50-year-old perpetual with a minimum 5-year aging period. A symbol of duality. Stéphane for the land and Patricia for the wine. A legacy with 50 years of solera.

**GRAPE VARIETY:** MEUNIER 55 %, PINOT NOIR 25 %, CHARDONNAY 20 %.

**BLENDING:** 61 % OF THE 2018 HARVEST AND 39 % RESERVE WINE.

**BOTTLING:** MAY 9, 2019.

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

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

**DOSAGE:** EXTRA-BRUT 3 G/L.

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

**EYES:** GOLDEN COLOUR WITH FINE EFFERVESCENCE

**NOSE:** AROMAS OF STEWED FRUIT, APRICOT WITH HINTS OF HONEY.

**PALATE:** A BEAUTIFUL FRESHNESS ON THE PALATE AND A SMOOTH AFTERTASTE.

**ACCOMPANIMENT:** THIS CHAMPAGNE WAS CREATED TO ACCOMPANY YOU AS AN APERITIF AND WITH A MEAL COMPOSED OF WHITE MEATS.

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