LES ARCANES DE JOY



LES 3 ANGES

CHAMPAGNE EXTRA-BRUT PREMIER-CRU

Blanc de blancs from 3 plots of chardonnay, aged in oak barrels and tuns.

GRAPE VARIETY: 100 % CHARDONNAY.

BLENDING: 60% OF THE 2020 HARVEST AND 40% OF RESERVE WINE 2019 WHICH HAVE BEEN AGED IN AN OLD OAK BARREL.

BOTTLING: MAY 4, 2021.

DISGORGING: BETWEEN 6 MONTHS AND 1 YEAR.

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

DOSAGE: EXTRA-BRUT 5,6 G/L.

ALCOHOLIC LEVEL: 12,5 %.

EYES: GOLDEN HIGHLIGHTS WITH FINE BUBBLES.

NOSE: A BEAUTIFUL AROMATIC COMPLEXITY WITH NOTES OF GRAPEFRUIT AND PINEAPPLE.

PALATE: LIVELY WITH A LIGHT AND ELEGANT AFTERTASTE.

ACCOMPANIMENT: IT GOES PERFECTLY WITH FOIE GRAS, FISH AND SHELLFISH.

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