

# Cuvée Vintage Extra - Brut

*The vintage of the House*

## ASSEMBLY

**75% Pinot Noir**, coming from our vineyards of Pierry, Epernay, Tauxières and Verzenay.

**25% Chardonnay**, coming from our vineyards of Pierry, Chouilly et Barbonne.

**Exclusively from the harvest of a one year.**

**30% were aged in oak barrels.**

## AGEING

More than 10 years ageing into the bottles, on less.

## DOSAGE

EXTRA-BRUT: 5g/L.

Disgorging liquor aged 18 months in oak barrels.

## TASTING



Pretty golden color, animated by a generous bubble.



Notes of butter, citrus with more ripe notes of cooked fruit.



Flavours of the fruit compote, revitalized by a mineral and acidulous finish in mouth.

The stewed fruit aromas of our vintage champagne will pair perfectly with a half-cooked foie gras, or a hard cheese like Comté.

*After a long stay in the cellar of more than 10 years, this Vintage becomes a magnificent sunny and racy champagne, adaptable to all tables.*



Available in magnum

