

SAPHIR Extra - Brut

The jewel of the House

ASSEMBLY

75% Chardonnay, coming from our vineyards of Pierry, Chouilly and Barbonne.

20% Pinot Noir, coming from our vineyards of Epernay and la Montagne de Reims.

5% Pinot Meunier, coming from our vineyards of Epernay and Pierry area.

**30% of reserve wines,
10% were aged in oak barrels.**

AGEING

10 years ageing into the bottles, on the less.

DOSAGE

EXTRA-BRUT : 5g/L.

Disgorging liquor aged 18 months in oak barrels.

TASTING



Sustained yellow color, fine bubbles, light and pleasant effervescence.



Light aromas of candied fruit, brioche and honey.



Rich and generous with a strong aromatic persistence.

A gourmet champagne that will pair perfectly with chocolate desserts.

This Champagne is created in the pure "Bouché" tradition and know-how. It is made with the grapes from the oldest vines of the House, it delivers real surprises in mouth.

Thanks to its 10 years ageing in our cellars, our Saphir shows us its maturity, its elegance, its purity and its softness.

