

EXTRA BLANC

100% Chardonnay



Dosage: 5 g/l

Production: 4,000 bottles

Bottled: April 2013

Our "Extra Blanc" is Chardonnay at its very best: elegant and refined, truly "born with a silver spoon in its mouth". It was created from a wish for authenticity, without concession, and a desire to produce a cuvée that is totally different from our popular Pinot Noir.

Our finest 1^{er} Cru Chardonnay plots, "Les Vouagnes" and "Mont Benoit", are the source of this cuvée, which is vinified in a spirit of purity, as naturally as possible, with 60% in temperature-controlled vats and 40% in 300-litre oak barrels sourced from Ecueil forest. Its freshness, lightness and finesse are enhanced by an extra-brut final dosage (5 g/l).

→ Silver medal in the 2017 *Concours des Vins Elle à Table*

→ 94/100 in Guide DVE, which is aimed at restaurateurs and professionals (*"A generous, distinctive champagne with a superb character"*)

A pale yellow colour with straw highlights, brilliant and clear; good effervescence, and lively, fine bubbles forming an elegant, persistent cordon.

Its nose is as exquisite as its appearance, with distinctive white fruit notes followed by bakery accents and notes that are reminiscent of sandwich bread. After aeration, this evolving nose develops tangy, lemony notes with accents of dried fruit.

The mouth is a veritable expression of all the characteristics of a blanc de blancs, with a full-bodied, fresh, fleshy attack bringing aromas of white fruit, tangy notes and hints of small white flowers. The joyful bubbles are perfectly integrated, even creamy, and help give this cuvée lightness and an ethereal character.

The culmination is a cuvée of superb quality, refreshing with a playful, lively character that lasts through to a nice long acidulous finish.

Available in a limited quantity of individually numbered bottles (0.75l)

Caution: the transparent bottle is no protection against the formidable "sunlight flavour" [gout de lumière]; this effect can appear after exposure to sunlight or other light sources, producing disagreeable flavours. Therefore, more than any other bottles, these need to be stored in a dark place.