

EXTRA BRUT 1^{ER} CRU

80% Pinot Noir
15% Chardonnay
5% Pinot Meunier



Dosage: 5 g/l
Production: 5,000 bottles
Bottled: April 2014

Our Extra-Brut 1er Cru is based on the same blend as our Brut 1er Cru, reflecting the dominance of the Pinot Noir varietal in our domaine. For this run, the blend consisted of 50% wine from 2013 plus 50% reserve wines, stored in temperature-controlled tanks or 300-litre oak barrels (15% 2012, 20% 2011, 15% Solera dating from 2010).

This cuvée is characterised by a lower *liqueur d'expédition* dosage which is, as always, produced using our reserve wines. Like many generations before we strive to produce our wines with minimal intervention, confident of the quality of our grapes. Lovers of very dry wines will be charmed by this champagne, in which they will find a reflection of its original personality.

→ Gold Medal - 2014 "*Vigneron Indépendant*" competition
→ 91/100 in Guide DVE, which is aimed at restaurateurs and professionals ("*A refined, dry champagne, with a tension that will delight connoisseurs*").

Intense on the nose, our extra-brut cuvée is a delicate blend of white fruit (apples, pears), honey, vanilla and acacia. Its low dosage reveals the inherent qualities of a blend balanced naturally by combining several years' harvests, producing a mouthfeel that is very delicate, full, crystalline, taut and precise. A cuvée that will astound informed connoisseurs when served with aperitifs, or wake your taste-buds after dinner with friends.

Available in 0.75l bottles