

## EXTRA NOIR

**100% Pinot Noir**

*Dosage: 5 g/l*

*Production: 2,000 bottles*

*Bottled: April 2011*



The "Extra Noir" is made using only Pinot Noir grapes. This run was produced using the 2010 harvest from the "Les Chaillots" and "Les Hautes Vignes" plots, classified 1er Cru. This selection of our best Pinots Noirs d'Ecueil grown on clay-limestone soils has been vinified in oak barrels, made by Tonnellerie de Champagne with wood from Ecueil forest.

As with all Louis Brochet cuvées, we apply a minimal intervention approach to vinification that respects the wine and avoids all unnecessary treatments and operations. The grape juice is barrelled at harvest-time; it remains there until bottling, after slow enrichment and natural stabilisation. In the barrels, in contact with the lees, the wine gains complexity, power and sweetness. To balance this roundness, we preserve the grape's intrinsic freshness and liveliness by not carrying out malolactic fermentation.

The "Extra Brut" dosage (5 g/l) sets the seal on the Pinot Noir d'Ecueil's expression of fullness and delicacy.

→ 93/100 in Guide DVE, which is aimed at restaurateurs and professionals ("*Character and personality for this racy table champagne*").

→ Coup de Cœur – 2017 Hachette Guide

*Beautifully intense colour with silver-grey highlights, clear and luminous. Above all, good effervescence, fine bubbles and an elegant, persistent cordon.*

*The nose is clear and inviting with aromas of fresh red fruit, such as cherries and redcurrants, and aromas of acid drops; this is followed by citrus and lemon notes, clearly expressed. After aeration, a whole empyreumatic register appears with notes of toasted bread, toasty and smoky scents; rich and heady, this nose reveals some accents of dried fruits and soft spices (vanilla).*

*In the mouth, a rich, structured cuvée with a creamy, rich effervescence on red fruit (Napoleon cherries, redcurrants) and tart fruit.*

*The whole is sublime; it enchants with its vinosity and the liveliness, very pleasant and joyful, which this cuvée expresses right through to the finish. It is finely-chiselled and taut. Good length for the spices and grilled notes.*

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