

Brut Extra

BRUT - 1^{ER} CRU

«The Extra Brut version, for purists»

This new cuvee is a challenge to accommodate a clientele of Champagne lovers. The goal is to make a champagne which contains no sugar (BRUT NATURE) or very few (EXTRA BRUT). Personally, we think that the dosage is a part of Champagne winemaking, and therefore prefer « extra brut» champagne to « brut nature ».

In our opinion, the "perfect" dosage is when you wine is balanced. That's mean there is "enough sugar but not too much". This cuvée is simply our « Brut non-vintage » with a lower dosage. To succeed, we keep the wine on lees longer, so that cuvée is naturally balanced.



Grape variety : 100% Chardonnay

Terroir : Cuis 1^{er} Cru - Côte des Blancs

Blend N° 172: from 5 harvests

- 65 % of 2014 (11 % from excellent free run juice),
- 12 % of 2013,
- 3,7 % of 2012,
- 14,5 % of 2011,
- 4,8% of 2010

Vinification:

- Grapes harvested manually and split pressing
- Cold settling
- Temperature controlled alcoholic fermentation
- Malolactic fermentation
- Stainless tanks for 6 to 8 months (2 rackings)
- **Blending with reserve wines stored in bottles**
- Cold stabilization (-4°) and filtration on clay

Bottling: February 2015

Ageing: in bottle for more than 4 years on lees

Disgorgement: 3 months before shipping

Dosage: sugar 4 g/L

Annual Production:

- 20 000 bottles (Taken on our non-vintage)

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.