

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 naturally 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.



Grape variety : 100% Chardonnay

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

Blend N° 181: from 6 harvests

- 67 % of 2015 (8 % from excellent free run juice),
- 9.3 % of 2014,
- 8.4 % of 2013,
- 6.3 % of 2012,
- 7% of 2011,
- 2% of 2010
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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 2016

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.