

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.



ASSEMBLAGE N°223 (base 2020)

CEPAGE

100% Chardonnay

TERROIR

Cuis 1^{er} Cru – Côte des Blancs

Assemblage de 6 vendanges : base 2020 + 30% de vin de réserve

70 % de 2020 (dont 16.5% de 1^{ères} tailles)

10 % de 2018,

3 % de 2016,

9 % de 2015,

3 % de 2014,

5 % de 2013

VINIFICATION

Grapes harvested manually, 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 2021

AGEING IN BOTTLES

more than 3 years on lees

DISGORGEMENT

3 months before shipping

DOSAGE

4 g/l of sugar

ANNUAL PRODUCTION

12.500 bottles