

# Brut Extra

BRUT - 1<sup>ER</sup> 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.



## BLEND 238 (base 2021)

### GRAPE VARIETY

100% Chardonnay

### TERROIR

Cuis 1<sup>er</sup> Cru – Côte des Blancs

### VINTAGES

64 % de 2021

36% de vins de réserve, issus de 5 millésimes 2020 à 2014

### 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 2022

### 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