

Brut Extra

BRUT - 1^{ER} CRU

The Extra Brut version, for purists

Pure elegance, perfect harmony, lower dosage.

This new cuvée is crafted for Champagne lovers seeking a drier, more refined style with a lower dosage.

We believe that dosage remains an essential element of Champagne making, which is why we favour Extra Brut over Brut Nature. In our view, the ideal dosage is one that brings the wine into perfect balance—enhancing its character without adding perceptible sweetness.

This cuvée is based on our non-vintage Brut, but with a lower dosage. To achieve this harmony, we extend the ageing on the lees, allowing the wine to develop greater complexity, texture, and a naturally refined balance.



BLEND N°241 (base 2022)

GRAPE VARIETY

100% Chardonnay

TERROIR

Cuis 1^{er} Cru – Côte des Blancs

MULTI-VINTAGES BLEND (8 vintages from 2022 to 2010)

72 % from 2022,
5.50 % from 2021,
9.20 % from 2020
3.60 % from 2019,
4.80 % from 2018,
3.70 % from 2017 and 2016,
1.20 % from 2010

VINIFICATION

Grapes harvested manually, split pressing

Cold settling

Temperature controlled alcoholic fermentation

Malolactic fermentation

Stainless tanks for 6 to 8 months

Blending with reserve wines stored in bottles

Cold stabilization (-4°) and filtration on clay

BOTTLING

February 13th to 16th, 2023

AGEING IN BOTTLES

21st months minimum

DISGORGEMENT

3 months before shipping

DOSAGE

± 4 g/L of sugar, extra-brut

ANNUAL PRODUCTION

10.500 bottles