

CUIS 1^{er} Cru

Extra-brut Millésimé- SPECIAL CLUB

Fine and elegant, a great « silky » and deep Blanc de blancs »

The vintage « Cuis 1er cru » is the 1st Special Club 100% Cuis 1er cru. Of course, Cuis is the cradle of our family, and 50% of our vines are located in this village...

Our Non-Vintage is elaborated from “Cuis 1^{er} cru” since nearly 100 years. So, it is really incredible that it is the 1st time we decided to elaborate a premium cuvée 100% from Cuis! But we have such ripeness in that decade that it is a new challenge: 7,540 bottles from 15 hectares.

This “single terroir” Champagnes are an exception that confirm the rule.



BLEND 2018

Grape variety	100% Chardonnay
Terroir	100% CUIS 1ER CRU Côte des Blancs
	85 % from “Croix-Blanche”, 15% from “les Roualles”
Harvest	1 st September (Croix-Blanche), 12 th September (Les Roualles)

Vinification

Grapes harvested manually, split pressing
Cold settling
Temperature controlled alcoholic fermentation
Malolactic fermentation
Elevated 6 months on lees
Cold Stabilization (-4°) and filtration on clay

Bottling	9 th May 2019
Ageing in bottle on lies	more than 4 years
Disgorgement	3 months before shipping
Dosage	EXTRA BRUT 5 g/L of sugar
Production	7,540 bottles