

CUIS 1ER CRU 2019

Extra-brut Millésimé – SPECIAL CLUB

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

After the 1st Special Club “Cuis 1er cru” in 2018....

Let's go for 2019...

It seems so easy because 2019 is probably the best vintage of the decade...



GRAPE VARIETY

100% Chardonnay

TERROIR

CUIS 1^{er} cru, Côte des Blancs

90 % “Croix-Blanche” and 10% “Les Roualles”)

natural alcoholic potential: 11°95 before bottling

VINIFICATION

Grapes harvested manually, split pressing

Cold settling

Temperature controlled alcoholic fermentation

Malolactic fermentation

Ageing 6 months on lees

Cold Stabilization (-4°) and filtration on clay

BOTTLING

April 2020

AGEING IN BOTTLE

more than 4 years on lies

DISGORGEMENT

3 months before shipping

DOSAGE

EXTRA BRUT 4.5 g/L of sugar

PRODUCTION

4,020 bottles