

EXTRA BRUT ROSE

Cuvée perpétuelle

BLENDING/GRAPES

- 40% Pinot Noir, 25% Chardonnay, 35% Meunier.
- 5 à 10% of our red wine (Chamery rouge, Pinot Noir).
- 30% of reserve wines (perpetual blending) from the previous harvests.

TERROIR

Parcels from terroirs of Chamery, Vrigny and Coulommès la Montagne, Premier cru.

- Age average of the vines: 35 ans.
- Various types of soil: siliceous sand, silty and calcareous clay.

VINEYARD PRACTICES

- Vineyard in conversion to organic, no synthesis chemicals used
- Protection against mildew and oïdium with copper salt and sulfate added with our plant preparations: nettle, comfrey, horsetail and willow prepared by maceration or decoction.
- Preservation of the life of the soils, superficial plowing under the row, natural growth of the vegetation in the row.

VINIFICATION

- Aging on lees 9 months in inox tank (70%) and oak barrel (30%).
- Malolactic fermentation realized.
- Red wine aged in 400L oak barrel.
- No filtration, minimal use of sulfites (under 35 mg/L total).
- Aging in bottle of 4 years as a minimum.
- Dosage extra-brut: between 1.5 and 2.5 g/L, traditional liqueur.

WINE CHARACTERISTICS

Balance between elegance and fruitiness, youth and maturity. After a minimal aging of 4 years in the cellars, vinous and spicy notes melt with very fleshy expression of Chamery's pinot noir.

