

EXTRA BRUT

Cuvée perpétuelle

BLENDING/GRAPES

- 40% de Pinot Noir, 30% de Chardonnay, 30% de Meunier.
- 40% of reserve wines (perpetual blending) from the precedent harvests.

TERROIR

A selection of 35 vine plots from the terroirs of Chamery, Vrigny and Coulommela-Montagne, classified Premier Cru and situated in the western part of the Montagne de Reims (petite montagne).

- Age average of the vines: 35 years old.
- Various type of soil: siliceous and calcareous sands, silty/clay soil on chalky subsoil, and calcareous clay soil with millstone.

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

- First fermentation done in inox tank (85%) and oak barrel (15%).
- Malolactic Fermentation realized.
- Aging on lees 8 months before blending with the reserve wine.
- No filtration, minimal use of sulfites (under 35 mg/L total).
- Aging in bottle of 4 years as a minimum.
- Dosage extra-brut, 3 to 4 g/l, traditional liqueur.

WINE CHARACTERISTICS

Full bodied and aromatically intense, our signature cuvee draws its identity from the calcareous clay and sandy terroirs of the "petite montagne".

On the nose, white fruits and citrus melt with candied notes, ripe Mirabelle and nutty aromas. Freshness in the attack, vinosity and structure for the mid-palate, tenderness on the ending.

