



Extra-Brut



Technical characteristics :

Grape varieties : 90 % Meunier - 10 % Chardonnay

Dosage : 4 g/L

Reserve wine : 40%

Ageing in cellar : 24 months minimum

Best served at a temperature of 8°C

Sight : a lively bubbling with a yellow gold colour and old gold tints.

Smell : the first nose is greedy with aromas of yellow fruits like apricot and peach. After aeration, notes of crystallised fruits and quince jam express.

Taste : Creamy and fresh taste with pastry aromas like whipped cream and cream puffs. Then, delicate and acidulous notes of lemon-lime and orange blossom appears. The final is lively with aromas of dried fruits with a discreet note of white pepper.

Food pairing : an extra Brut for an aperitif or to be served with seafood platter.



CHAMPAGNE
MONT-HAUBAN