

- Saignée -

EXTRA-BRUT
Harvest 2014

A blend of 80% Pinot Noir and 20% Chardonnay. This delightful champagne is made by maceration.

This cuvée gives an intense pink colour with tiny, languid bubbles. The nose reveals aromas of strawberry, rose, violet and marshmallow. On the palate the wine is vinous and full bodied with a good supple attack and excellent consistency. Cashmere and velvet are presents

Serve at 8 - 10° C (46 - 50° F)

80% Pinot Noir

20% Chardonnay



*Respect
Tradition
Humility*

***Rich
unique
and irresistible.***

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