



EXTRA-DRY

Our Extra Dry champagne presents a light yellow color with golden reflections. The fine effervescence creates an elegant ring of mousse.

The nose is subtle and fresh, releasing aromas of grapefruit and peach.

The mouth, ample and mellow, blooms towards aromas more evolved like candied fruits and exotic fruits showing maturity like mango. This generous champagne has a beautiful length.

You may try an original pairing with a creamy and tender cheese such as Gorgonzola.

Blend :

34% Chardonnay – 33% Pinot Noir - 33% Meunier

Aging time on lees :

3 years

Sugar Level :

21 g/l

