750 ml

CUVÉE SPÉCIALE

Brut

The quintessence of the Pinot Noir.
The unique and fascinating expression
of the Comte de Montaigne style.

Asssemblage: 100% Pinot Noir.

Winemaking:

The method used consists in making a double fermentation of the must at a controlled temperature and with the second fermentation in bottle. The ageing of yeasts is more than three times higher compared to the period allowed by the procedural guideline (15 months), this to give more complexity to the wines. Ageing takes 5 years including 1 year in wooden barrels. The finesse of the perlage of our Cuvées is given by this long ageing, made with a noble raw material and perfectly controlled cellar temperature (fresh and constant).

Tasting and Aromas:

At the sight: Dark gold colour with an intense perlage rich in fine and persistent bubbles. *Smell:* The aromas at first smell are clearly red fruit. Scents of black fruit combined with delicate aromas of spices and crust of bread if the bottle takes some air. *On the palate:* It reveals a large and finely wooded sensation, confirming the olfactive impression. A subtle balance between complexity and finesse. *Tasting:* You would be amazed by the notes of toasted bread. You can feel some hint of apples still on the tree, ripe and dried fruit. The exceptional freshness on the palate is unmistakable, it is exalted by the complexity of fine and elegant bubbles.

Technical Identity

STRUCTURE
Pinot Noir 100%
FINESSE AND FRESHNESS
Chardonnay 0%
RESERVE WINES
Assemblage ..... from 25 to 28%
DOSAGE
Brut ..... 8 G/L

SERVING TEMPERATURE ..... about 9°C
AGEING POTENTIAL ..... 10 years

COMTE
DE MONTAIGNE
CHAMPAGNE

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