



EXTRA BRUT *Grande Réserve*

*The philosophic and gustatory peak.
The expression of the purity of natural tastes
of the Comte de Montaigne style.*

Assemblage:

70% Pinot Noir and 30% Chardonnay.

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 3-4 years. 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: Light gold colour with an intense perlage rich in fine and persistent bubbles. *Smell:* The aromas at first smell reveal citrus fruit like grapefruit and lemon, and then the aromas of white fruit like peach, pear and apple are perceived. *On the palate:* The attack is intense, thanks to the low dosage that allows respecting the authenticity of wine. Ample, long, it lets a very clear ending. *Tasting:* It reveals a sensation of great purity, caught in all its freshness, confirming the olfactory impression. It combines sourness, length, and minerality with harmony.

Technical Identity

STRUCTURE

Pinot Noir 70%

FINESSE AND FRESHNESS

Chardonnay 30%

RESERVE WINES

Assemblage from 25 to 28%

DOSAGE

Brut 3 G/L

SERVING TEMPERATURE about 11°C

AGEING POTENTIAL 3 years



COMTE
DE MONTAIGNE
CHAMPAGNE