



CUVÉE SPÉCIALE

Brut

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

Assemblage: 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 60 months, including 12 months 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 olfactory 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