



CHAMPAGNE

X

*Jean Diot*



# VIRTUOSE 360°

**EXTRA-BRUT**

6 BOTTLES COLLECTOR'S BOX (6 X 750 ML) - LIMITED TO 270 BOXES



## THE WINEMAKING PROCESS

### • BLEND

70% MEUNIER , ( OF WHICH 15% WITHOUT MALOLACTIC FERMENTATION )  
25% CHARDONNAY  
5% PINOT NOIR , ( WITHOUT MALOLACTIC FERMENTATION )

### • CRUS

FROM THE SOUTHERN SLOPES OF EPERNAY. A BLEND OF PLOTS OF 50 YEARS OLD VINES AND OLDER.

### • AGEING & VINIFICATION

100% CUVÉE  
20% VINIFIED IN OAK BARRELS, WITHOUT MALOLACTIC FERMENTATION.

DOSAGE : 3 G/L - EXTRA-BRUT



## TASTING

### • APPEARANCE

PALE GOLD.

### • NOSE

AROMA OF FRESH FRUITS, NECTARINE AND YELLOW PEACH.

### • MOUTH-FEEL

FULL AND FINE ATTACK, VERY FRESH. NOTES OF FRUIT SALAD, NECTARINE AND YELLOW PEACH. HARMONY AND CONSISTENCY BETWEEN THE AROMAS ON THE NOSE AND ON THE PALATE. NICE TENSION ON THE FINISH, NICE AND ELEGANT LENGTH. VERY EXOTIC.

### • WORDS FROM THE CELLAR MASTER

AN EXCEPTIONAL WINE WITH A POWERFUL YET DELICATE CHARACTER. SERVE AT 7-8°C AS AN APERITIF. SERVE AT 10-12°C TO PAIR WITH FOOD.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.