

PREMIER REGARD
BRUT

ESPRIT LIBRE
EXTRA-BRUT

MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

EXTASE BOISÉE
MILLÉSIMÉ 2011

COTEAUX CHAMPENOIS
BLANC

RATAFIA
CHAMPENOIS



COTEAUX CHAMPENOIS BLANC

Magnum (1500 ml) in wood box – 150 magnums produced/year



Tasting notes and comments by **Paolo Basso**,
Best Sommelier 2013.

WINEMAKING

- **BLEND**

100% Chardonnay.

- **CRUS**

Mono-parcelle (from a single vineyard), harvested at the end of the harvest season to obtain optimum maturity.

- **AGEING AND VINIFICATION**

Aged in barrels for 9 months after harvest. Without Malo-lactic fermentation. Bottled only in Magnums, this still wine (not effervescent) is unfiltered in order to keep its purity and its aromas.

TASTING

- **APPEARANCE**

Pale yellow, silvery reflections.

- **NOSE**

Discreet nose which reveals, on aeration, delicate aromas of white flowers, yeasts and butter.

- **MOUTH-FEEL**

Nice attack enhanced by a vibrant acidity and a dense mid-palate that gradually reveals a significant tannic tone for a white wine, which persists in the finish.

- **FOOD AND WINE PAIRING**

Surprising wine that requires a well-calibrated pairing to bring balance to acidity and tannins. Imperative presence of fat and creaminess.

- **THE WORD FROM
THE CELLAR MASTER**

For knowledgeable connoisseurs. Only available in Magnum, and produced in a very limited quantity of 150 units a year.