



- 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



# ESPRIT LIBRE EXTRA-BRUT

Bottle (750 ml)

## WINEMAKING

- **BLEND**

40% Chardonnay for elegance and finesse, 40% Pinot Noir for roundness and structure then 20% Pinot Meunier for fruitiness.

- **CRUS**

More than 75% from the southern hills of Epernay and between 15% and 25% of reserve wines are used to perpetuate the quality and style of our Extra-Brut from one year to the next.

- **AGEING AND VINIFICATION**

Our Extra-Brut champagne ages in our cellar for a minimum of 48 months for a constant quality, bringing up a wine of great elegance.  
Dosage: 5 g/L

## TASTING

- **APPEARANCE**

Pale yellow, silvery reflections.

- **NOSE**

Nice complexity on the nose with notes of white pepper. Candied citrus fruits, smoked and yeast. Refined and of great finesse.

- **MOUTH-FEEL**

Very firm and direct on the palate with a discreet dosage that gives way to the expression of a virile style. The finish is long with a nice spicy and citrusy retro-olfaction.

- **FOOD AND WINE PAIRING**

Beautiful expressive cuvée that must be enjoyed with fish in sauce or olive oil to sway the rigidity of expression.

- **THE WORD FROM  
THE CELLAR MASTER**

As an aperitif, serve at 7-8°C. At the table, at 10-12°C.

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