

Cellar master:

Johan JARRY
Récoltant-Manipulant
Œnologue.

Vinification:

Cuves INOX avec séparation
parcellaire avant assemblage.

Spirituelle



Blend (Cru):

100 % Chardonnay (Bethon)

Mono-cépage
Mono-année: 2018

Dosage: EXTRA-BRUT
2 g/L from aok barrel liquor



Style and organoleptic perceptions:

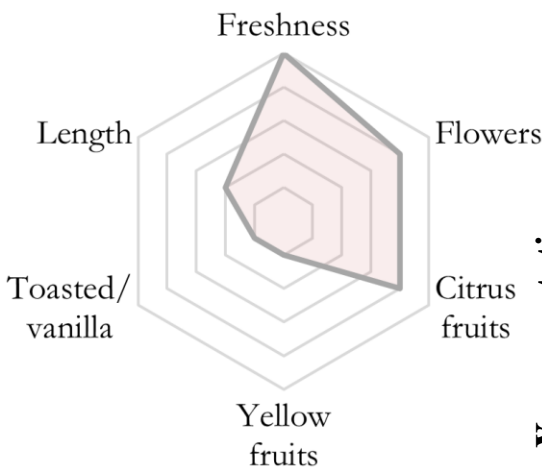
A pure Chardonnay whose dosage has been made from the selection of a reserve wine aged in oak barrels at 2 grams per liter. The airy character, citrus aromas and a perfectly balanced tension will accompany a mineral and iodine finish.

The tasting moments:

This tasting Champagne can be presented to guests. Its iodized character will go perfectly with an oyster basket, a ceviche of sea bream, avocado, citrus and seeds.

Cellar master's opinion :

I designed this Champagne so that it awakens the mind while maintaining balance and indulgence. Everything lies in the preparation of a dosage liqueur allowing a very light dosage at 2 grams per liter from a selected oak barrel.



Your annotations:
