

## CLASSIC METHOD EXTRA BRUT CHARDONNAY

**Grape variety:** Chardonnay

**Type:** Extra Brut Nature Classic Method Millesimé

**Training system:** Spurred cordon

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** in August

**Vinification:** after careful selection, the grapes are immediately softly pressed and the must is left to settle through cold static decantation. The must carries out an initial fermentation in steel containers, at a controlled temperature of around 17°C, up to when it reaches a certain sugar residue which will be exhausted during a second refermentation which will take place in the bottle, after having carried out the draft. the wine rests for at least 36 months. The bottle will then be subjected to remouage and disgorgement.

**Disgorgement:** at least 36 months undosed

**Alcohol content:** 12.5% vol

**Color and appearance:** straw shining in the sun, very fine bubbles of good density, persistent without excess.

**Aroma:** finesse that dominates intensity and complexity. Heady fruity notes of passionflower and ripe pineapple arm in arm with yellow honeysuckle and iris flowers, citrus fruits in the background. Memories of babà and eggnog.

**Taste:** the broad aromatic complement promises soft notes, but the finish is absolutely dry. The play of flavor and freshness are perfectly balanced with the fine, but decisive and elegant bubble.

**Pairing:** it seems made especially for gourmet pizza or morsels of organic mortadella with pistachio. It goes hand in hand with raw or cooked seafood appetizers, with fried or molluscs, crustaceans and tempura vegetables.

**Service:** serve 6/8° in slightly large flûte

**Taste while listening:** Florence + The machine - Dog days are over

