

CLASSIC METHOD EXTRA BRUT PINOT BLANC

Grape variety: Pinot Blanc

Type: Classic Method Extra Brut 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 controlled temperatures. After carrying out the draft, the wine will rest in the bottle, carrying out the second fermentation at constant and controlled temperatures for at least 48 months. After the remouage, during disgorgement, the bottle will be filled with the same wine, therefore wine upon wine, without any dosage in order to let the personality shine through and the typicality of the vintage.

Disgorgement: at least 48 months undosed

Alcohol content: 12.5% vol

Color and appearance: brilliant, intense straw yellow, with very fine persistent perlage.

Aroma: good complexity and finesse, important fruity with notes of pear and fresh apple. Lime and lemongrass ensure citrus freshness.

Taste: fresh, savory, but at the same time strong and compelling, surprising for the structure of Pinot Blanc. The palate is enveloping and elegant, capable of reproducing the scents promised to the nose.

Pairing: perfect for an aperitif and incredibly versatile throughout the meal, prefer especially seafood and grilled fish. Perfect with white meats or if we really wanted to dare a Florentine cut rib, from the Blonde d'Aquitaine breed with significant maturation and cooking by Serial Griller....

Service: serve 6/8° in slightly large flûte

Taste while listening: Cold Play - Adventure of a Lifetime

