

## CUVÉE EXTRA BRUT

- GRAND CRU -



The colour is a harmonious balance of pale yellow and golden hues and the fine fizz adds to the elegance and sparkle.

**The nose** has aromatic complexity.

**Ripe fruit** and confit fruit reminiscent of orange zest and lemon marmalade are joined by notes of acacia honey, tea and verbena infusion, touches of dry hay and lime flower, and also nuances of shortbread biscuit.

The initial liveliness on the palate quickly **softens** with fresh butter and cream notes lending an almost viscous character.

The underlying **freshness** comes to the fore with a grapefruit note on the finish.

### GRAPE

- 100% Pinot Noir.

### TERROIRS

- AVines over 45 years old • 100% Aÿ Champagne Grand Cru classé.

### VINIFICATION

- First-press grapes.

### AGEING

- On lees for 36 months.

### DOSAGE

- less than 3 grams of sugar per litre / Natural liqueur.

“ A PERFECT MATCH FOR MARINATED RAW FISH, SUSHI AND WILD SMOKED SALMON. ”