



MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

ESPRIT LIBRE
BRUT

PREMIER REGARD COTEAUX CHAMPENOIS EXTASE BOISÉE
EXTRA-BRUT BLANC DE BLANCS MILLÉSIMÉ 2011


EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

RATAFIA
CHAMPAGNE



EXTASE BLANC DE NOIRS MILLÉSIMÉ

Bottle (750 ml) in a gift box or
Magnum (1500 ml) in a wooden crate

WINEMAKING

BLEND

50% Pinot Meunier for fruitiness. 50% Pinot Noir for roundness and structure. 100% from the cuvée press. Harvest 2015

CRUS

100% from the southern hills of Épernay, bringing style and quality to our Extase cuvée.

AGEING AND VINIFICATION

Aged for at least 36 months in our cellars, Extase is the result of a meticulous selection of our best located Old Vines with exceptional maturity. Dosage : 4 g/L

TASTING

APPEARANCE

Light straw yellow, golden reflections.

NOSE

Delicate nose that deserves a little oxygenation in the glass to reveal some citrus aromas, a touch of exotic fruits, white pepper and spices.

MOUTH-FEEL

Dense and expressive on the palate, with a solid structure and tasty. Sustained finish that highlights the beautiful freshness and intensity of the spicy side.

FOOD AND WINE PAIRING

Tone on tone with a white fish or some poultry. In contrast with citrus mousse and chocolate with 70% cocoa.

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.

CHAMPAGNE
Jean Diot