



ASTRAL Brut

An exceptional blend !

This top of the range blend is the result of a very specific experiment, the aim of which was to create a champagne with no added sulphur.

As sulphur-free wines are harder to store for longer periods of time, we had to come up with an innovative and sophisticated method.

This method is a continuation of the principles of biodynamics that takes into account the influences of the cosmos and the physical earth.

This blend expresses the original purity of the grapes used to make it, reflects the intact nature that the vines draw from the soil and truly conveys the quintessence of the raw fruit.

Tasting notes :

Toasted aromas.

Lots of freshness and vinosity. Great purity and verticality.

How to serve ?

This champagne tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	ASTRAL Brut
Type	Brut
Dosage	2.35 g/l
Year	2015
Grape varieties	Pinot Noir 74 % Chardonnay 26 %
Label	Ecocert - Demeter
Distinctive feature	No added sulphur
Temperature	Serve at 8°C to 10°C
Storage	10 years
Presentation	75 cl