



## ESSENTIEL Extra Brut

**The champagne that will make any special moment even better !**

The result of a need to innovate, evolve and surprise, this blend is identical to the "Essential Brut" but the dosage is slightly different. Expressive, taut and refined, it offers up a range of fruity aromas and lots of freshness.

It is ideal for kicking off a party, livening things up and bringing people together. It is even perfect for moments of relaxation and celebration.

### Tasting notes :

A delicate bouquet filled with complex aromas.  
Delicious flavours on the mouth with a nice freshness.

### How to serve ?

This wine 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	ESSENTIELLE Extra Brut
Type	Brut
Dosage	1,22 g/l
Year	2019 - 2020 - 2021
Grape varieties	Pinot Noir 52,50 % Chardonnay 43 % Pinot Blanc 4,50 %
Label	Ecocert - Demeter
Barrel ageing	44,50 %
Reserve wines	39 %
Temperature	Serve at 8°C to 10°C
Storage	5 to 7 years
Presentation	75 cl