

CHAMPENOISE METHOD

V.S.Q. - EXTRA BRUT

TECHNICAL NOTES

Production area: grapes are from estate-owned vineyards

Production: after soft pressing of the grapes, fermentation starts in stainless steel tanks at controlled temperatures, made into a sparkling wine by classic Champenoise method of re-fermentation in bottle.

Aging: 30 months bottle aging.

Storing: this wine's structure gives it a longevity of 3-4 years from the disgorgement time. Keep in a cool place.

TASTING NOTES

Color: bright straw yellow.

Aroma: delicate and harmonious bouquet with hints of honey and yellow flowers, yeast and bread crust.

Perlage: thin, intense and persistent.

Palate: pleasantly dry and fruity.

Pairing: Excellent aperitif but ideal throughout a whole meal.

Serving Temperature: should be served at 6-8°C.

