

EXTRA-BRUT JCR

Présentation of the wine: *Dosed at 3 g/L this Champagne surprises by the freshness of its assemblage and its vivacity.*

Grape varieties :

Chardonnay : 50 % , Pinot Noir : 50 %

Malo-lacti fermentation

Tank ageing : *inox tank*

Chilling and Filtration

Alcoholic degrees : *12 %*

Residual sugar : *3 g/L*

Mineral typicity : *Clay and Chalky*

Tasting

Type of Champagne : *Blanc*

The wine appearance : *Golden*

The nose : *mix of citrus, white flowers, Hawthorn, apples and dried fruits*

The palate : *Attack rich and fresh, mineral melt with a nice length and lots of characters.*

Wine pairing : *Parmesan Cloves and Slices*

2nd choice : *Fish tartare and sushi*