

## **EXTRA BRUT**Pure and Natural

This is a champagne full of brightness and purity.





## **Formulation**

30% Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne 30% Chardonnay sourced from the best Crus in the Champagne region 40% Pinot Meunier from the Vallée de la Marne and the southern slopes of Epernay

Vinification in stainless steel tanks 50% to 60% reserve wines Ageing on lees: 40 months



## Available formats and recommended ageing potential

Bottle: 2 to 4 years Magnum: 4 to 8 years



**Appearance:** A visual intensity of pale gold, enhanced by the clarity of a pure and sparkling ensemble. With ultra-fine, regular and plentiful bubbles which are focussed towards the surface of the glass in a disciplined manner.



**Aroma:** It's the engagement of an authentic seduction, nuanced by the purity and the exact maturity of a distinct and vibrant aromatic profile (orchard fruits, fresh citrus and small pains au lait).



**Palate:** An ample and harmonious tactile approach, preserved by a deliciously chiselled mineral tension. A well balanced and nicely rounded lightly sparkling sensation is strengthed by a captivating gustatory trajectory (white flesh fruits, lime trees and almond cream.



**Tasting:** A new definition of a refined style, it will surprise you in its complicity with the finest food and wine pairings: a veal carpaccio, grilled scallops and citrus marinated sashimi.

Service temperature: 10-11°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker champagne-billecart.com