



MILLÉSIME 2013 EXTRA BRUT

This vintage 2013 is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.



Grapes & Origin



Pinot Noir - 70%

*Origin: Montagne de Reims (Bouzy, Ludes, Taissy)
Vallée de la Marne (Mareuil-sur-Aÿ, Avenay-Val-d'Or)*



Chardonnay - 30%

Origin: Vallée de la Marne (Mareuil-sur-Aÿ)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcohol fermentation, malolactic fermentation,
Aged for 8 months

- + Bottle-aged on lees for at least 6 years
- + minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

From a liquor made out of the same wine and beet sugar

The Vintage

Weather

Cold winter and spring; unusually cool temperatures until the end of June; hot and sunny summer, with occasional thunderstorms; cool and humid in September.

Harvest

Start: Late. Around October 1st in the Montagne de Reims.

Conditions: October is here, mild at the beginning then becoming colder.

Characteristics: Nice fruits resulting from a slow maturation.

Summary

A particularly cool year like Champagne do not see a lot anymore. Very qualitative, grapes are lively with a great sour side.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour Shining gold yellow; thin and plentiful bubbles.

Nose Lemon and pastry notes (lemon meringue pie). Stone fruits (peach, apricot), white flowers. Herbaceous and flint hint.

Taste Aromas of freshly squeezed lemons; some brioche and vanilla notes. White flowers and orange zest. Mineral finish presenting some tannins.

Fine cuisine pairings

Cocktail food, canapés, cheese platters (Cheddar, old Cantal, Mimolette); Poached chicken supreme, Langoustine ravioli, Lobster casserole with saffron sauce.

Bottling data

Bottling date: June 2014

Container types: bottles & magnums

Initial closure: crown cap

Shipping & cellaring

Final cork (after disgorgement):

Classic cork

Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 5 years.

Awards

Wine Enthusiast (2020): 91 points

Decanter (2020): 91 points

