3 Filles de Caractère Grand Cru • Extra Brut



50% Pinot Noir / 50% Chardonnay

- Terroirs: Louvois "La Goutte d'Or" Bouzy "Les Monts"
- Average age of vines: 40 years old
- Soil: Limestone

• Winemaking process:

Alcoholic fermentation in vat Malolactic fermentation undergone Dosage 5g/L (extra brut) Aged for 11 years in the cellar

• Tasting:

Appearance: Wonderfully fizzy when served. Yellow gold colour with slightly amber flecks. The perfect sheen.

Aroma: Full of personality with candied and citrus fruit. As the bubbles move through the champagne, honey and dried fruit notes give it wonderful maturity.

Taste: Crisp and balanced on the palate. The low sugar dosage gives it a refreshing personality.

3 Filles de Caractère is a nod to the 3 vintages that go into this blend. Serve in small groups to go on a trip back in time to these outstanding years.