



## **EXTRA-BRUT 0%**

60% Pinot Noir – 40% Chardonnay

*The soul of a knight*

**HARVEST 2011**

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil*

*Plot of Dalivard in Celles sur Ource -North exposure - Chardonnay -Vineyard of 20 years old*

*Plot of Les Fioles in Merrey sur Arce- South exposure - Pinot Noir -Vineyard of 44 years old*

*Harvested the 5<sup>th</sup> of September 2011 – Potential degree: 11°3*

*Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 16th of July 2012*

### **The Vine**

This champagne is from a viticulture centered around the balance of the plant. We use a natural grass alternated with plowing the soil to reveal fully each soil. These vines receive no chemical products. Rather, we apply treatments with minerals, plant extracts and essential oils to stimulate their natural defenses and offer you a beautiful grape, greedy and concentrated. This cuvee isn't organic certified but its vineyards are worked without chemicals since 2006.

### ***The soul of a knight***

**W**ith arrogance and such measure,  
Its only goal will be your pleasure.  
Though admittedly brave and proud,  
In your glass it removes its shroud.  
For it, the sparkle in your eyes,  
Is a triumph of immeasurable size.  
Dare to immerse yourself in its story  
And it will be your crowning glory

***This extra Brut has the soul of a knight,  
yet it is no warrior with a thirst for the fight.  
For this liqueur-free nectar, rejoice and delight!***

*To be enjoyed amongst purists, alone or accompanied with a platter of  
oysters or a scallop casserole*

**Dosage : 0g/L of sugar**

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