



EXTRA-BRUT *Blanc de Blancs* ***Vintage 2015***

100% Chardonnay
Fermented and aged in oak
The Nobility of Chardonnay

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
Harvested the 12nd of September 2015 – Potential degree: 11°7
Fermented & aged in oak of 20 hl – Bottling the 12nd of May 2016

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 since 2006. 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.

The Wine

A beautiful pale golden-yellow robe.
An abundant lasting head with fine bubbles.

A strong, sophisticated nose, with white fruit, fresh butter, hazelnut and roasted notes.

Lively and fresh in the mouth with a rich and appetizing palette of Mirabelle plum, brioche and caramel.

A long finish which leaves marvellous lasting memories.

This vintage goes well with generous dishes such as poularde à la crème et aux morilles (chicken with morel mushrooms in a creamy sauce) and even tarte tatin (caramelized apple pie).

Dosage: 3 g/L of sugar

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The Élegant

*With Charleston dress, glamorous in her pearl necklace,
Elegant of the 20s invites in a loving embrace...*

*Her radiance, of an ocher tender and golden,
Reveals her deepest eccentricity.
Her fine, enchanted bubbles embolden,
Confess her thirst for freedom's simplicity.
In dreamlike ballet romance, an Isadora Duncan,
With wild elegance she dances, her solo French-cancan!*

*Her palate touches with white fruit caress,
Provoking, toasted, seducing softness.
Exuberant, grilled, euphoric aromas define,
Match her fresh, distinguished finish, refined.*

Add a touch of the Elegant to make your most beautiful occasions sparkle, with crystal, white tablecloths, and not forgetting the silverware... The Elegant will accompany your dearest dishes, such as turbot in hollandaise sauce, or a poularde de Bresse with morel mushrooms and, to round off the pleasures, a tarte tatin.

*Extract from cuvée Blanc de Blancs 2015
by Champagne L&S Cheurlin*