



**EXTRA-BRUT 0%**

Harvest 2017

**70% Pinot Noir – 30% Chardonnay**

*Un cœur de Chevalier*

*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 9<sup>th</sup> & 11th of September 2017 – Potential degree: 11°5  
Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 4th of May 2018*

### **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 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 : 2g/L of sugar**

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