

Colette BONNET

CHAMPAGNE



CUVEE 13/14 EXTRA - BRUT



TERROIR

- Côte des Bar, Champagne Sud

BLENDING

- 60 % Pinot Noir and 40 % Chardonnay
- Harvest 2013

VINIFICATION

- Manual harvest
Winemaking by the « Centre Vinicole de la Champagne »
certified (Ecocert) and ISO standards (9001, 22 000, 14 001).
- Alcohol : 12°
- Liqueur of dosage : 3 g/l

TASTING

- Visually : a shiny yellow colour with subtle silver hints. Fine bubbles that form nice flows developing strings of bubbles.
- Nose : floral characters, discrete menthol notes, honeysuckle, notes of camomille, of verbena and dried flowers. One can also find hints of citrus, lemon, grapefruit and mandarin. The nose is delicate, soft with a beautiful elegance.
- Mouth : generous on the palate, richness and opulence.
Expression of a hint of refreshing minerality with a lot of complexity.
Fruity notes of lemon, kumquat bring elegance and persistence ending on stone fruits.

SERVICE

- Ideal serving temperature : 10-12 °C

FOOD PAIRING

Quail with grapes, cream chicken, tarte tatin, clafoutis, flan, pear charlotte cake.

