

Colette BONNET

CHAMPAGNE



ASSEMBLAGE N°2011

EXTRA - BRUT



TERROIR

- Côte des Bar, Champagne Sud

BLENDING

- 47 % Pinot Noir and 53 % Pinot Blanc
- Harvest 2011

VINIFICATION

- Manual harvest
- Winemaking by the « Centre Vinicole de la Champagne » certified (Ecocert) and ISO standards (9001, 22 000, 14 001).
- Alcohol: 12°
 - Liqueur dosage: 3 g/l
 - Disgorging date: May 2019

TASTING

- Visually: a nice string animates the beautiful golden colour of this cuvee. The fine and delicate bubbles rises slowly, sign of a certain maturity.
- Nose: the nose shows remarkable youth and a perfect match of two out of three champagne grape varieties. Notes of flowers, hints of camomille, a soft but definite fruitiness and a beautiful complexity of aromas. In time one will find vanilla notes, toasted bread, almond, honey, fresh dates and grilled hazelnuts. A refined and delicate nose.
- Mouth: the sensation in the mouth is powerful, luscious and of beautiful amplitude with balance. One can find mirabelles, damson, prunes and notes of cherries and « bigarreaux ». Hints of bergamot, lime tree, hawthorn. The wine is rich and delicate on the palate. The effervescence fills the palate with a certain softness to the end.

SERVICE

- Ideal serving temperature: 10-12 °C

FOOD PAIRING

Partridge, veal « sauté », cheese « soufflé », « crème » royale.
Baked cheese platter: Comté: Beaufort and Abondance.

