

## Cuvée AMAND 2006 Extra-brut

This vintage is a tribute to my greatgrandfather Amand who stored part of his harvest in 1928 to vinify his own champagne.

This champagne is a back to the roots with a vinification in small oak barrels. A regular lees-stirring, no filtration and a long ageing in bottles make of it a unique champagne with its complexity.

Selection of the best plots of land in Venteuil, its brioche flavours can be enjoyed with a grilled lobster or hot oysters....



### Specification sheet of this vintage :

Grape variety : Chardonnay 60%, Pinot Noir 40%

Vintage : Venteuil,

Blending : Year 2006

Vinification : in oak barrels with lees-stirring, malolactic fermentation, non-clarified , no filtration

Bottling : April 2008

Disgorging : 6 months before marketing

Dosage : 3g/l

Gault et Millau 2015 : 17/20

Bettane & Desseauve : 15/20

Eichelmann Champagne guide : ★★★★★

Guia Melendo del Champagne : 97/100

Guide Hachette : ★★

Guide Revel : 17/20

La Revue du Vin de France : 15,5/20

Decanter Award 2015 : Silver medal