

SOLÉRA Extra-Brut

Since 2005, we have been keeping our old reserve wines (from the three principal grape varieties used in Champagne) in vats and oak barrels.

Each year, these old wines are “rejuvenated” by adding 25% young wines.

Thus the aromatic complexity blends with the finesse of the young wines.

This great champagne is made exclusively from the best wines selected from this perpetual reserve, aged in small oak barrels.

This bottle, with its natural cork and staple closure system, aged for many years on fine lees in our cellars.

Enjoy this bottle with a meal and for the meaningful moments in your life...



Fiche technique de cette cuvée :

Grape variety : Pinot Meunier 1/3, Pinot noir 1/3, Chardonnay 1/3

Cru : Festigny, Venteuil

Blending : Perpetual Blend, All the vintages from 2005 to 2011

Vinification : In oak barrels, malolactic fermentation

Bottling : April 2012

Dégorgement : 6 months before marketing

Dosage : 2,2 g/l

Gault & Millau : 16/20