

Cuvée AMAND 2012 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 50%, Pinot Noir 50%

Vintage : Venteuil,

Blending : Year 2012

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

Bottling : April 2014

Disgorging : 6 months before marketing

Dosage : 3g/l

"Available in October 2020"

Gault et Millau : 17/20 (2005), 17/20 (2008)
Bettane & Desseauve : 15/20 (2006)
Eichelmann Champagne guide : ★★★★★ (2006)
Guia Melendo del Champagne : 97/100 (2005)
Guide Hachette : (Coup de Coeur) ★★★
Guide Revel : 17/20 (2005)
La Revue du Vin de France : 15,5/20 (2005)
Decanter Award 2015 : Silver medal (2006)