

# TERROIR NATAL

EXTRA BRUT - BLANC DE BLANCS  
GRAND CRU

*This Blanc de Blancs Grand Cru is representative of the limestone bedrock of the Côte des Blancs.*

## CHARACTERISTICS

- Grapes varieties : 100% Chardonnay Grand Cru
- Terroirs : Avize, Oger et Cramant
- Dosage : 4 g/l
- Main harvest year : 2017
- Bottling year : 2018

## ELABORATION

- Parcel vinification in small volumes
- Ageing on lees minimum 6 months
- Blockage of malolactic fermentations on some tanks
- Blend with 30% reserve wine from previous harvests
- Bottling 10 months after the harvest, without filtration
- Bottled ageing: minimum 48 months

## TASTING NOTES

- Yellow color tinged with reflections towards, effervescence all in finesse
- Fresh and charming nose on notes of citrus, pastry
- Beautiful length in the mouth with aromas of white fruit, citrus and a balance of floral and mineral notes

## AVAILABILITY AND TASTING ADVICE

- Available in half bottle, bottle, magnum and jeroboam
- Potential of wine ageing : 3 years, to be enjoyed in his youth on the fruit
- Pairings : oysters, salmon carpaccio, seafood, spring buffet
- Serve at 6°C

