



ESPRIT D'ARTHUR

Extra Brut

100% Pinot Noir

THE TERROIR

The Grapes come from several plots in Aÿ (Grand Cru). The soil is chalky and the plots are from 25 to 35 years old, located on beautiful slopes. (Grande Vallee de la Marne)

ELABORATION

Like all our Champagne, it is made with the Cuvee (first juice of the press).
It ages on lees during 48 months.
Extra-Brut, it is dosed at 2gr/L.

TASTING

On the eyes: Gold color, elegant with golden reflections.

On the nose: Brioche notes, slightly iodized nose, saline.

On the palate: Powerful, complex and elegant. The maturity of the Pinots gives it a good long-lasting

FOOD PAIRING AND CELLAR MASTER'S NOTES

A Champagne of degustation, perfect with caviar, shellfish and raw fish, which can have its place on a mature meat.

Temperature : 9°c/10°c
Consumption : now
To keep in cellars : 6 years