



# HISTOIRE DE FUT

## 100% Chardonnay

### EXTRA BRUT

### Vintage 2013

#### THE TERROIR

The grappes are from « Moques bouteilles », a chalky plot in Dizy, Premier Cru. The vine is twenty year old and the chalk brings a nice minerality to this 100% Chardonnay

#### ELABORATION

This wine is made with just the “Cuvee” (the first juice of the press machine)..  
This Blanc de Blancs fermented ten months in oak barrel of 600 liters without Malo lactic fermentation.  
We propose this Champagne in Extra Brut.

#### DEGUSTATION

To the eyes : Yellow, clear, brilliant light with a beady « mousse ».  
The effervescence is long , persistent.

To the nose : white flowers, citrus with a little smoked touch .

On the palate :, fresh and powerful .Smooth with lively long-lasting.  
Very delicate smoked notes in final.

#### FOOD PAIRIND AND CELLAR MASTER’S NOTES

The freschness of this top on the range product and the extent of the aromas are for an excellent aperitif.

He will invite to nobly on a bush of crayfish, a carpaccio of scallops or a tartare of Dublin Bay prawns.

Temperature 9°C/10°C.

Cosumption :now

To keep in cellars several years.