



PREMIER REGARD  
BRUT

ESPRIT LIBRE  
EXTRA-BRUT

MAGIE BLANCHE  
BLANC DE BLANCS

CRAYONS DE VIGNE  
ROSÉ

EXTASE  
BLANC DE NOIRS

EXTASE ROSÉE  
BRUT NATURE

EXTASE BOISÉE  
MILLÉSIMÉ 2011

COTEAUX CHAMPENOIS  
BLANC

RATAFIA  
CHAMPENOIS



Tasting notes and comments by **Paolo Basso**,  
Best Sommelier 2013.

# PREMIER REGARD BRUT

Bottle (750 ml) • Half-bottle (375 ml) • Magnum (1500 ml)

## WINEMAKING

### • BLEND

40% Chardonnay for elegance and finesse, 20% Pinot Noir for bodiness and structure and 40% Pinot Meunier for fruitiness.

### • CRUS

More than 75% from the southern hills of Epernay and between 15% and 25% of reserve wines are used to perpetuate the quality and style of our Brut *Premier Regard* from one year to the next.

### • AGEING AND VINIFICATION

Our Brut *Premier Regard* champagne ages in our cellar for a minimum of 30 months, which allows it to acquire greater maturity. Dosage: 8.5 g/L

## TASTING

### • APPEARANCE

Light straw yellow, golden reflections.

### • NOSE

Delicate nose with aromas of yeast, citrus, white flowers and green pepper.

### • MOUTH-FEEL

Fresh and tense mouth-feel, medium body, freshness that constitutes the backbone of the wine and finish with touch of bitterness.

### • FOOD AND WINE PAIRING

Simple and versatile, it goes well with aperitifs.

### • THE WORD FROM THE CELLAR MASTER

As an aperitif, serve at 7-8°C. At the table, at 10-12°C.