



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
MILLÉSIME 2011

COTEAUX CHAMPENOIS
BLANC

RATAFIA
CHAMPENOIS

EXTASE BOISÉE

Extra-Brut

MILLÉSIMÉ 2012

Bottle (750 ml) in a gift box



WINEMAKING

- **BLEND**

33.3% Pinot Meunier, 33.3% Pinot Noir, 33.3% Chardonnay.

- **CRUS**

From Moussy, a neighboring town of Vinay, known for its good aptitude to express the Pinot Noir grape variety.

- **AGEING AND VINIFICATION**

Our champagne is vinified entirely in oak barrels from the best French forests, from the harvest to the bottling. Each grape variety is vinified separately, it is only at the last moment that we assemble the three grape varieties. It is only from the 48th month that we taste this wine to estimate its optimal date of consumption.

Without Malo-lactic fermentation

Dosage: 5.0 g/L

TASTING

- **APPEARANCE**

Intense golden yellow.

- **NOSE**

Expressive nose with evolutionary notes and aromas of spices, pastry, dry leaves, white chocolate and toast.

- **MOUTH-FEEL**

Vigorous and vinous mouth-feel, imposing structure with an oxidative touch, sustained and aromatic finish on notes of toasted nuts and Sherry.

- **FOOD AND WINE PAIRING**

A somewhat extravagant wine which goes off the beaten track and which could be paired with seafood and simmered fish in the Bouillabaisse style. Tone on tone with a Bresse chicken in cream sauce, a pan-seared foie gras or a chicken tajine. In contrast with Italian cold cuts.

- **THE WORD FROM
THE CELLAR MASTER**

Exceptional wine with both corpulent and refined style, complimented by discreet oaky aromas. As an aperitif, serve at 7-8°C. At the table, at 10-12°C.