



- 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

EXTASE ROSÉE BRUT NATURE

MILLÉSIMÉ

Bottle (750 ml) in a gift box
Magnum (1500 ml) in a gift box



WINEMAKING

- **BLEND**
94% Chardonnay and 6% Pinot Noir vinified in Red Wine. 100% from the Cuvée press, Vintage 2015.
- **CRUS**
From the best Chardonnay vines located on the southern hills of Epernay (Vinay and Moussy).
- **AGEING AND VINIFICATION**
Our Cuvée *Extase Rosée* ages in our cellar for a minimum of 36 months. The Chardonnays are carefully selected at optimal maturity. This is the first Brut Nature of the House, Zero Dosage.

TASTING

- **APPEARANCE**
Very clear rosé of beautiful brilliance
- **NOSE**
First nose with notes of fine spices and yeasts followed by redcurrants, rusks and green pepper.
- **MOUTH-FEEL**
Delectable and linear on the palate with a solid and voluminous structure that expresses itself in a refined and virile style. Persistent, intense and tasty finish.
- **FOOD AND WINE PAIRING**
Cuvée of beautiful expression that goes admirably with roasted fish or some poultry in sauce.
- **THE WORD FROM THE CELLAR MASTER**
As an aperitif, serve at 7-8°C. At the table, at 10-12°C.

Tasting and comments made by Paolo Basso, Best Sommelier 2013.