

MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

ESPRIT LIBRE
EXTRA-BRUT

PREMIER REGARD
-BRUT

COTEAUX CHAMPENOIS
BLANC DE BLANCS

EXTASE BOISÉE
MILLÉSIMÉ 2011

EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

RATAFIA
CHAMPAGNE



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.

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

CHAMPAGNE
Jean Diot