



MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

ESPRIT LIBRE
BRUT

PREMIER REGARD
EXTRA-BRUT

COTEAUX CHAMPENOIS
BLANC DE BLANCS

EXTASE BOISÉE
MILLÉSIMÉ 2011

EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

RATAFIA
CHAMPAGNE



COTEAUX CHAMPENOIS BLANC

Magnum (1500 ml) in wood box – 150 magnums
produced/year

WINEMAKING

BLEND

100% Chardonnay

CRUS

Mono-parcelle (from a single vineyard), harvested at the end of the harvest season to obtain optimum maturity.

AGEING AND VINIFICATION

Aged in barrels for 9 months after harvest. Without Malo-lactic fermentation.

Bottled only in Magnums, this still wine (not effervescent) is unfiltered in order to keep its purity and its aromas.

TASTING

APPEARANCE

Pale yellow, silvery reflections.

NOSE

Discreet nose which reveals, on aeration, delicate aromas of white flowers, yeasts and butter.

MOUTH-FEEL

Nice attack enhanced by a vibrant acidity and a dense mid-palate that gradually reveals a significant tannic tone for a white wine, which persists in the finish.

FOOD AND WINE PAIRING

Surprising wine that requires a well-calibrated pairing to bring balance to acidity and tannins. Imperative presence of fat and creaminess.

THE WORD FROM THE CELLAR MASTER

For knowledgeable connoisseurs. Only available in Magnum, and produced in a very limited quantity of 150 units a year.

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

CHAMPAGNE
Jean Diot