



MAGIE BLANCHE  
BLANC DE BLANCS

CRAYONS DE VIGNE  
ROSÉ

ESPRIT LIBRE  
BRUT

PREMIER REGARD COTEAUX CHAMPENOIS EXTASE BOISÉE  
EXTRA-BRUT BLANC DE BLANCS MILLÉSIMÉ 2011

EXTASE  
BLANC DE NOIRS

EXTASE ROSÉE  
BRUT NATURE

RATAFIA  
CHAMPAGNE



## EXTASE ROSÉE

### BRUT NATURE MILLÉSIMÉ

Bottle (750 ml) in gift box

#### WINEMAKING

- **BLEND**

94% Chardonnay and 6% Pinot Noir vinified in Red Wine. 100% from the Cuvée press. Harvest 2014

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

CHAMPAGNE  
*Jean Diot*