EXCEPTIONAL COLLECTION

Tentation Extra-Brut

CELLAR INFORMATION

Grapes variety : 50% Meunier - 50% Pinot Noir
Dosage : 3,5 g/l
Alcohol content : 12°
Vinification :

- Mechanical vertical pressing, low juice extraction on ancestral press.
- Natural settling.
- Alcoholic fermentation in concrete vats.
- Natural and complete malolactic fermentation.
- No cold treatment to preserve aromas.
- Aging on lees for 5 years minimum.

TASTING NOTES

Explosion of aromas, with a lot of freshness and a long length in the mouth that allows the wine to express itself long seconds after the tasting. This cuvée seduces by its generosity and its balance.

AWARDS

2017 :

2016 :

★★

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