



"RS" CLASSIC METHOD SPARKLING WINE

Classification

Classic Method Sparkling wine Brut.

Grapes

100% Chardonnay.

Position and vineyards

Marly hilly soil: situated partly at the feet of the hill and partly mid-hill, facing Northeast.
Vines trained with the Guyot system, with 5000 vines per hectare.

Harvest

Early by hand for the basic sparkling wine, 60 quintals per hectare.

Vinification

Whole grapes gently pressed: the must is decanted at low temperature and left ferment at a controlled temperature in steel tanks.
Two vintages are assebled, one with malolactic and one without.
Bottle refermentation takes place with liquer de tirage, followed by 36 months ageing on yeasts, then the degorgement with liquer d'expédition, particular farm dosage.

Alcohol content

13,5%

Acidity

5.80

Organoleptic Propertis

The perlage is fine and persistent, which express bread crust scents and toasted aroma notes. Very ripe fruit flavour, it is a full-bodied and masculine sparklig wine.

Best served with

Important cocktail, suited to all courses.

Medium annual production

1000 bottles (0.75l)