



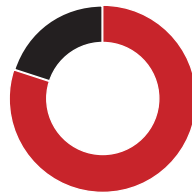
CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



1809 EXTRA BRUT - 2016

BLENDING



■ 80% Chardonnay

■ 20% Pinot Noir

From very old vines grown the traditional way.

WINEMAKING TECHNIQUES

Oak barrel winemaking process without malolactic fermentation, 1st barrel fermentation and lees stirring, aged for 9 months in barrels.

ANALYTICAL FEATURES

4g/l sugar dosage - Extra Brut

TASTING

Its robe is a striking straw yellow.

Its aromas are strong and smooth. It opens onto fresh fruit (peach, mirabelle) and delicate floral notes.

It's full-bodied and packs a punch on the palate. The finish is long and well-rounded.

WINE AND FOOD PAIRINGS

This full-bodied and aromatic champagne is perfect for Limousin veal served with gnocchi and watercress drizzled with hazelnut sauce.

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