



# CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



## Louis Victor SOLERA - EXTRA BRUT

### BLENDING



■ 34% Chardonnay

■ 33% Pinot Noir

■ 33% Pinot Meunier

Selected from microclover plots with Norwegian seaweeds.

### WINEMAKING TECHNIQUES

Oak barrel solera winemaking process without malolactic fermentation. Perpetual blending.

### ANALYTICAL FEATURES

4g/l sugar dosage - Extra Brut

### TASTING

Pale gold and bright robe.

White floral notes paired with subtle woody aromas blossom from the bouquet.

The initial attack is full-bodied and vibrant. The rich flavour bursts with complex aromas before acidity floods in to finish on refreshing citrus notes.

### WINE AND FOOD PAIRINGS

This champagne can be served with poultry in creamy sauce or strong-flavoured game.



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