



CHAMPAGNE
ELEMART ROBION
TERRES DE FAMILLE

VB 01

EXTRA-BRUT

Soil: clay-limestone and sand on tufa rock

Blend: 90 % Meunier and 10 % Pinot Noir

Harvest: 2014 (hand-picked)

Dosage: 4 g/l

TASTING NOTES

Visually, the calm and regular effervescence of this champagne exhibits golden copper reflections.

The first nose aromatic sensation is a blend of apples, cooked pears and biscuits. This is followed by a feeling of raspberries, spices and a touch of celery. This is then followed by a mixed aroma of linden and verbena.

The first tasting experience is petulant and elegant. The consistency is full of freshness and aroma. The final taste is harmonious, slightly mineral, acidic and refreshing.

FOOD PAIRING

This Champagne extra-brut is wonderful with an aperitif or with meals such as poultry, veal or cheese.

AWARDS

★★ Guide Hachette des Vins 2019

PRESS

“Elle à table” Spécial Fêtes 2018

PACKAGING :

in a 6-bottles (75 cl.) pack



FR-BIO-01
Agriculture UE/non UE

