



CHAMPAGNE
ELEMART ROBION
TERRES DE FAMILLE

VB 02

EXTRA-BRUT

Soil: clay-limestone and sand on tufa rock
Blend: 85 % Meunier and 15 % Pinot Noir
Harvest: 2015 (hand-picked)
Dosage: 3 g/l

NOTES DE DÉGUSTATION

A wonderful effervescence with an abundance of fine bubbles. A beautiful amber colour with golden yellow hues.

On the nose aromas include cherry and cooked pear, with spicy, smoky savours denoting a tinge of white pepper. Aeration unveils flavour sensations of baguette, Linden flower and a few minutes later a hint of kirsch.

On the palate the sensation is smooth yet vibrant, highlighted by the intensity of the mousse. The character of the wine blossoms with a luscious freshness and delicate acidity. The subtle dosage discretely accompanies the wine structure. The aromas present on the nose are also reflected on the palate, with a fine, soft texture. This champagne has a long, well balanced finish, consisting of a small amount of tannins and fine minerals, ending on an acidic and refreshing note.

ACCORDS

Can be enjoyed as an aperitif. Compliments terrines (veal, rabbit, pork), white poultry, ham cooked with herbs, veal tenderloin, risotto and also hard cheeses such as Gruyère, Beaufort and Comté.

PACKAGING :

in a 6-bottles (75 cl.) pack



FR-BIO-01
Agriculture UE/non UE