

CUVÉE TENTATION, EXTRA DRY
“ A sparkling delicacy ”

Origin

Grapes are carefully selected from our best terroir by the heart of Champagne region. Blend is 55% Pinot Noir, 15% Pinot Meunier and 30% Chardonnay.

*Characteristics
of the Wine*

Aspect: Fine and elegant bubble the color is yellow pale with amber shimmer.

Aroma: Subtle mix of dry - fruit and a hint of honey.

Taste: well balanced between vivacity and roundness.

Tasting recommendation

Should be served at a temperature of 7°C to 9°C to appreciate all the aromas. This Champagne “extra-dry” can be served as an aperitif but also to finish a dinner in a sweeter note. Storage between 10°C and 15°C.

Vinification

In this Cuvée, 16 grams of sugar per liter are added, which does not change the characteristics of the Champagne. The alcoholic fermentation is under strict control of the temperature. The wines are then very lightly filtered before bottling. The second fermentation at a temperature of 10°C / 12°C is done within 30 to 45 days in our cellar.

After this process, the wine is stored during 3 years. It will be disgorged few weeks before dispatch in order to maximize the aromas obtained by contact with the “lies” and preserve the freshness of the Cuvée.

