



CHAMPAGNE EXTRA-BRUT, RÉMI LEROY (37.5 CL)



TASTING NOTES

Oenologist and agricultural engineer Rémi Leroy graduated in 2006. He runs a family estate of 8 hectares in Meurville, in the Côte des Bar. On soils identical to those of Chablis, he chisels this Extra-Brut de terroir, energetic and pure, with beautiful spicy notes, surprisingly vinous. The price/pleasure ratio is outstanding!

PROVENANCE

CHAMPAGNE

APPELLATION

CHAMPAGNE

DOMAIN

RÉMI LEROY

GRAPE VARIETIES

50% PINOT NOIR,
45% CHARDONNAY,
5% PINOT MEUNIER

FOOD AND WINE

APERITIF - TOAST
WITH MARROW AND
TRUFFLE - GALANTINE
OF POULTRY WITH
PISTACHIOS - ROAST
POULTRY - CHEESE.



OENOLOGY

Average age of the vineyard: 23 years. Moderate harvest volume to obtain ripe, healthy fruit with a high concentration of aroma precursors. Reasonable addition of organic matter, winter pruning with highly qualified workers, disbudding / de-budding to aerate the foliage and modulate the yields, ploughing and controlled natural grassing to maintain the soil and extremely wise control of cryptogamic diseases and pests by insisting on prophylaxis.



VITICULTURE

Vinification 55% in stainless steel tanks, 45% in barrels. Malolactic fermentation carried out and aged on fine lees with regular stirring. Dosage 4.5gr/l