

CHAMPAGNE



CUVÉE SPÉCIALE

100%

PINOT NOIR

CHAMPAGNE
D. Massin
MAISON FAMILIALE
BRUT
Cuvée spéciale
100% PINOT NOIR
PRODUIT DE FRANCE

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CUVÉE SPÉCIALE



FRESH, FRUITY AND GREEDY.

The character of our noble terroir.

BLENDING RATIO : 100 % Pinot Noir.

3 to 4 vintages aged in our cellars 3 years in bottle «sur latte».

DOSAGE : Brut (9g/l).

TASTING NOTES

EYE : Very pretty pale gold robe.

NOSE : Exalts notes of red fruits and hawthorn flowers.

MOUTH : Sheer elegance expressing great generosity who slowly dwindles, offering you a silken, fluffy and ample finish.

FOOD AND WINE-PAIRING : You will delight your guests during an apéritif with gougères (small pastry-puffs with cheese), toasts or different verrines (amuse-bouche in a small glass). This blend goes well with all your whims and fancies.

ENOLOGY : Only the juice from the first pressing “the cuvee” is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least three years. Disgorging, about six months.

COMMITMENT : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

TASTING TEMPERATURE : 8 à 10°C.

BOTTLE-SIZES : 75 ctl bottle, 37,5 ctl bottle.
