



MILLÉSIME 2016 EXTRA BRUT

This vintage 2016 is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.



Grapes & Origin



Pinot Noir - 70%

Origin: Montagne de Reims (Ludes)

Vallée de la Marne (Mareuil-sur-Aÿ, Avenay-Val-d'Or, Hautvillers)



Chardonnay - 30%

Origin: Vallée de la Marne (Hautvillers)

Côte des Blancs (Cuis)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcohol fermentation, malolactic fermentation,

Aged for 8 months

+ Bottle-aged on lees for around 8 years

+ minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

From a liquor and beet sugar

The Vintage

Weather

2016 was a particularly atypical year, cultivating its originality right up to the end of the campaign, with unpredictable conditions throughout the year: an extraordinarily wet and cool spring, followed by a very dry summer, and finally the return of fine weather.

Harvest

Conditions: August gave way to warm, sunny days.

Characteristics: The grapes were in excellent health and exceptionally ripe.

Summary

After an intense year, the dynamics of ripening and the quality of the grapes offer oenologists and cellar managers the opportunity to end the vintage with a good impression and a fine substance.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour This champagne has a delicate golden yellow colour, enhanced by slightly silvery highlights, testifying to its youth and freshness.

Nose The first nose is discreet and elegant, gradually revealing a complex and delicious range of aromas. Fruit aromas, such as pear and redcurrant, evolve harmoniously towards pastry notes reminiscent of lemon tart and frangipane. A marked minerality, with chalky accents, enriches the bouquet, which concludes with hints of honey and hazelnuts.

Taste The attack is fresh and acidic, confirming the lively character of this cuvée. The palate is taut and chiselled, echoing the minerality of the nose. The pear aromas are confirmed, accompanied by a crunchy touch reminiscent of Granny Smith. The aromatic persistence is remarkable, carried through to a zesty finish with a slight bitterness that adds to its elegance.

Fine cuisine pairings

A Champagne Extra-Brut Millésimé that seduces with its precision, balance and freshness, perfect with fish tartar, snacked scallops, or poultry with chanterelle mushroom purée.

Bottling data

Bottling date: June 2017

Container types: bottles & magnums

Initial closure: crown cap

Shipping & cellaring

Final cork (after disgorgement):

Classic cork

Post-shipment cellaring:

Ready to drink, can be kept in cellar conditions for up to 5 years.

Award

La Sélection Bettane + Desseuve 2026, 90 Points

James Suckling 2025, 92 Points

Drinks Business—Champagne Master 2025, **Gold**

