

CHAMPAGNE
CASTELNAU

extra-brut



CUVÉE EXTRA BRUT

LA GOURMANDISE
AUTHENTIQUE
EN VERSION EXTRA

This Champagne is no exception to the rule when it comes to long lees maturation, the signature style of the House of Castelnaud. This cuvée is the result of much research to find a refined balance between maturity and freshness.

Chardonnay reigns amongst the sublime fruit of the two red grapes. Delicate grilled notes evolve into aromas of smoky wood and sweet spice.

The palate maintains a tantalising finesse that shows good depth and flavours of dried fruit including apricots and raisins.

The small dosage showcases the authenticity and complexity of the blend thanks to 7 years aging on the lees and finishes with moreish layers of candied lemon and honeyed characters.

Elisabeth SARCELET

*Chef de Caves
Champagne CASTELNAU*

ACCORDS METS/VINS

This delicate Champagne is perfect to pair with canapés, such as prawn tempura or scallop croquettes; or if with a meal then with sole or lightly sautéed veal sweetbreads.

ASSEMBLAGE

45 % Chardonnay
10 % Pinot Noir
45 % Pinot Meunier
dont 20 % de vin de réserve

AUTRES

Dosage : 2 g/l
Année de tirage : 2011