



CHAMPAGNE

Christian Naudé

À CHARLY-SUR-MARNE

CHAMPAGNE

Extra Brut Eminence Millésime 2017



Terroir : Marne Valley
Municipality of Charly-sur-Marne southern exposure
Clay-limestone soil

Grape Varieties : 1/3 chardonnay
1/3 pinot meunier
1/3 pinot noir

Vinification : Manual harvest
Traditional wood press
Alcoholic and malolactic fermentation in thermoregulated stainless steel vats
Switching to cold and filtration
Disgorging dosage : Extra brut 4g/l



Comments :

A vintage cuvée to express the singularity of a year. The wine is very bright, golden. The nose offers us an intense fruitiness, of orange syrup, citrus zest, mirabelle plum, peach, with a lot of freshness which gives energy. The palate is balanced and gives a luminous impression with a nice acid energy. The wine lingers on the palate with presence and a strong finish. The blend shows the subtle balance between the three Champagne grape varieties. Each year when we decide that this vintage deserves to be produced, we allow ourselves the possibility of adjusting the proportions to best represent the vintage. A festive vintage, always ideal as an aperitif, it can pair well with poultry or a white fish dish.



CHAMPAGNE CHRISTIAN NAUDÉ

18 ter avenue Fernand Drouet

02310 Charly-sur-Marne

Phone : +33(0)3 23 82 74 51

www.champagne-christian-naude.fr

