

Champagne Batisse-Lancelot

Extra-Brut

Frank, subtle, refined.

The Cuvée Extra-Brut is reserved for lovers of Champagne with low doses (3g/l) which reveals the natural and delicate aromas of Champagne.

Vinified on the basis of our "Tradition", it is granted a longer aging on lees in the cellar, dosed with a liqueur based on "Soléra" of Chardonnay aged in oak barrels.

This cuvée is full of energy, subtlety and character.



Blend: 70% Pinot-Noir, 30% Chardonnay

Tasting: To the eye: Golden, clear and luminous color. The effervescence is sustained.

On the nose: Ce Champagne asserts itself easily, fully expressing the aromas of fruit. You can perceive mirabelle, peach and quince. Fine notes of toast spice up this frank nose.

In the mouth : After an attack in fresh mouth, focused on the zesté citrus fruit, this Champagne develops a generous body supported by the flavors of peach. It then gradually reveals structured tannins, virile without aggressiveness. Thanks to its precise dosage, this wine combines amplitude and character.

Food and Champagne pairing: The sweet side of this Champagne, will perfectly accompany the starters based on crustaceans and raw fish (Oysters, Smoked

Salmon, Seafood Platters, Fish Tartare, Sushi, Sashimi, Fish Terrines ...)

Vinification: Blend of 2 to 3 years of harvest, 50% of which are reserve wines. Vinification in stainless steel vats and barrels (approx. 10%).

Ageing in bottles: 40 months minimum.

Dosage: Extra-brut at 3g/l

Alcohol: 12.5%

To be enjoyed between 5 and 8 degrees.

Champagne Batisse-Lancelot -LES RICEYS
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