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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