

PÈRES D'ORIGINES

EXTRA BRUT - GRAND CRU
MILLÉSIME

From the contribution of the sixteen founding winegrowers of Champagne Sanger. It thus obviously takes a name in their honour: Fathers of Origins.



CHARACTERISTICS

- Grapes varieties : 50% Chardonnay Grand Cru, 50% Pinot Noir Grand Cru
- Terroirs : Verzenay, Aÿ, Bouzy, Ambonnay, Avize, Verzy, Oger
- Millésime 2016

ELABORATION

- Vinification by vintage and by grape variety in small volumes
- Aging on lees minimum 6 months
- Blockage of malolactic fermentation in certain vats
- Bottling 10 months after the harvest, without filtration
- Ageing in bottle : 7 years

TASTING NOTES

- Yellow robe with gold reflections
- Powerful, round and fresh nose with notes of yellow stone fruit, mature, pastry
- Gourmet, powerful and voluminous mouth

AVAILABILITY AND TASTING ADVICE

- Available in bottle
- Potential of wine ageing : 7 years
- Pairings : foie gras, white meats, terrine, tarte tatin, caramel and lemon
- Serve at 6°C