

VOYAGE 360

EXTRA BRUT

This cuvée represents the gustatory journey in the heart of Champagne by its balanced blend of Chardonnay, Pinot Noir and Meunier, from 42 Champagne villages.



CHARACTERISTICS

- Grapes varieties : 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Meunier
- Terroirs : 42 crus
- Main harvest year : 2021
- Bottling year : 2022

ELABORATION

- Vinification by crus and grape varieties in small volumes
- Ageing on lees minimum 6 months
- Blockage of malolactic fermentations on some tanks
- Blend with 30% reserve wine of the 3 grape varieties from the previous harvest
- Bottling 10 months after the harvest, without filtration
- Bottled ageing: minimum 15 months

TASTING NOTES

- Basket of white, yellow and red fruits, a fruity nose
- Beautiful length in the mouth on a lively and powerful character, all in roundness and fruit

AVAILABILITY AND TASTING ADVICE

- Available in half bottle, bottle and magnum
- Potential of wine ageing : 3 years, to be enjoyed in his youth on the fruit
- Pairings : champagne at all times, shellfish, cooked fish, white meat, rillettes ...
- Serve at 6°C