

CHAMPAGNE

Michel Littière
A OEUILLY

Extra Brut

60 % Pinot Noir - 25% Meunier - 15% Chardonnay

TERROIR :

100% village of Oeuilly, left bank of the Vallée de la Marne.

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 9 september 2022

Vinification in thermoregulated tanks, in order to protect the identity of the terroir

100% of wine obtained from first press : "la cuvée"

Bottling April 2023

Ageing on lees 24 months minimum

Disgorgement February 25

Dosage 3.5 g/l

TASTING :

Cuvée Extra Brut is perfect for the aperitif.

Food pairing: filet mignon, prawns, oysters.

Ideal service : 10 to 12 ° C



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