

CHAMPAGNE
de Sousa
à Avize



RÉSERVE EXTRA BRUT



« THIS GRAND CRU BLANC DE BLANCS CHAMPAGNE
IS CHARACTERIZED BY ITS
FRESHNESS, FINENESS AND SALINITY »

TERROIR

Grape varieties: 100% Chardonnay Grand Cru
Terroir: Cramant, Avize, Oger et Le-Mesnil-sur-Oger
Soil type: Campanian chalk (83.6–72 million years ago)
Average vine age: 43 years old
Alcohol content: 12.5% Vol
Method: Organic and biodynamic

WINEMAKING

Handpicking Harvest: 100%
Ageing: stainless steel tank, indigenous fermentation, indigenous malolactic fermentation
Dosage: 5 gr/L MCR
Reserve wine: 20% aged in oak barrels
Fining and filtration: none
Recommended ageing: 3–5 years

TASTING NOTES

The nose, initially shy, requires a bit of aeration to fully blossom. It opens with notes of toasted bread, eucalyptus, cedar, and a slight smokiness, reminiscent of white peach roasted in hay.



On the palate, the attack is direct, supported by fine, persistent bubbles. This wine, rich and full-bodied, surpasses the typical Blanc de Blancs Champagne with its maturity and luminous energy.

Juicy and fruity, it combines white nectarine, candied lemon, tart, and toasted bread, with an endless, mouthwatering finish.

Perfect when decanted, it will wonderfully accompany lemon chicken for a sunny Sunday lunch on the terrace (Gault et Millau).

Serving temperature: 10°C

Food and wine pairings: Seafood, salted crackers, fish, oysters, Comté cheese...

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