

CHAMPAGNE
De Sousa
à Avize



MYCORHIZE

EXTRA BRUT



« A GRAND CRU FROM OLD VINES,
GROWN USING BIODYNAMIC METHODS AND PLOUGHED BY HORSE
BY JULIE DE SOUSA
TO PRESERVE SOIL LIFE »

TERROIR

Grape variety: 100% Chardonnay Grand Cru
Terroir: Les Hauts Nemery, Justice, Les Noyerots
Soil type: Campanian chalk (83.6–72 Ma)
Average age of vines: Over 80 years old
Alcohol content: 12.5% Vol
Method: Organic, biodynamic and horse-drawn ploughing

WINEMAKING

Handpicking harvest: 100%
Ageing : 100% oak barrels, indigenous fermentation, indigenous malolactic fermentation
Dosage : 3 gr/L MCR
Reserve wine: 30% of perpetual reserve (since 2010)
Filtration and fining: no
Recommended ageing period: 8-15 years

TASTING NOTES

This cuvée, produced from vines over 50 years old, boasts a lovely, creamy and lively mousse.

The nose displays rare complexity: candied lemon, white fruits and yellow fruits. The overall impression is both powerful and restrained, more earthy than chalky.

On the palate, this great Blanc de Blancs reveals its full energy and breadth before lingering in a finish that combines acidity and minerality.

A great wine to think outside the box with, pairing well with a land-and-sea combination or a spicy dish.

Serving temperature : 12-14°C

Food and wine pairings: Langoustine, sole, volaille, fromages affinés, cuisine japonaise.

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PHOTO : © Eric Vanden / L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. CONSOMMEZ AVEC MODÉRATION.

