

CHAMPAGNE A.D. COUTELAS

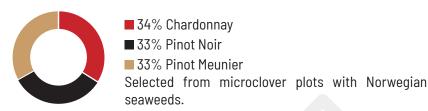
DEPUIS 1809





Louis Victor SOLERA - EXTRA BRUT - 2007 / 2018





WINEMAKING TECHNIQUES

Oak barrel solera winemaking process without malolactic fermentation. Perpetual blending.

4g/I sugar dosage - Extra Brut

TASTING

Pale gold and bright robe.

White floral notes paired with subtle woody aromas blossom from the bouquet.

The initial attack is full-bodied and vibrant. The rich flavour bursts with complex aromas before acidity floods in to finish on refreshing citrus notes.

WINE AND FOOD PAIRINGS

This champagne can be served with poultry in creamy sauce or strong-flavoured game.



