



# CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



## *Louis Victor* SOLERA - EXTRA BRUT - 2007 / 2018



### BLENDING



■ 34% Chardonnay

■ 33% Pinot Noir

■ 33% Pinot Meunier

Selected from microclover plots with Norwegian seaweeds.



### WINEMAKING TECHNIQUES

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



### ANALYTICAL FEATURES

4g/l 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.



557, Avenue du Général Leclerc - 51530 DIZY - France  
Tel: : (00 33)(0)3 67 18 17 89 - [contact@champagne-adcoutelas.com](mailto:contact@champagne-adcoutelas.com)

[www.champagne-adcoutelas.com](http://www.champagne-adcoutelas.com)

