

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

EXTRA BRUT EXTREME



The grapes for this traditional Couvé come from vineyards in the "Cote de Blancs", a few kilometers south of Epernay.

In particular, the Chardonnay comes from Grauves, while the Pinot Meunier and Pinot Noir come from Mancy.

Area of Origin: Grauves, Mancy - "Cote de Blancs"

Grape Varietals: 50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 3 gr/l

Capacity available: 0,75 l; 1,5 l

Brilliant straw yellow colour, refined and persistent perlage. Pleasant and very elegant on the nose. Initially notes of orange blossom, acacia, linden, then yellow fruit, honey and "bread crust".

It is a very fresh, balanced and persistent couvée in the mouth; the perlage is elegant and vertical.

Ideal at the table to combine with even structured dishes.

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