



ESTENCE

Fils aîné de Grauves

Premier Cru

Brut

Estence holds his first name of his glittering character (estenceler : glisten). This Premier Cru champagne of Grauves is endowed with an atypical personality. The vinification in oak barrels confers to the Chardonnay an expressiveness as well as smoked and tonic, strengthened by the Pinot Noir.

Blend: 60 % Chardonnay vinified in oak barrel for 9 months, 40 % Pinot Noir.

Quality: 100 % cuvee, 100% grapes harvested in 2015.

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Vinification in oak barrels for 9 months.

Fermentation: Alcoholic fermentation at 16 °C

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 6 g/L

Number of bottles: 5000 bottles

To the eye : a golden robe with an abundance of fine bubbles

Nose : Quiet, a few floral or spicy notes, sometimes citronella eucalyptus incense.

In the mouth : Grilled bread notes

Ideal for meals more particularly with Risotto.

