

Les Massales

EXTRA BRUT
2016

GRAPE VARIETIES AND TERROIRS

- Blend of 55 % chardonnay, 25 % pinot meunier and 20 % pinot noir.
- Terroir composed of 60 % chalk and 40 % flint.
- Vineyards situated in the villages of Moussy, Pierry and Chavot-Courcourt.

VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the first juices,
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, demi-muids and foudres.

AGING

- 8 months oak aging,
- Minimum 40 month in bottles,
- Minimum 3 months after disgorgement,
- Partial malolactic fermentation,
- No fining and light filtration,
- Disgorgement with dosage liqueur vinified in barrels.

TASTING AND PAIRINGS

The deep rose gold colour shimmers with tiny bubbles.

The first nose immediately displays notes of plum, almond and dried flowers, reminding of late summer or early autumn. The wine slowly unfolds around bread and butter notes, showing patient aging in the cellars. Upon aeration, the expressive maturity is highlighted by exquisite aromas of baked apples, marzipan and quince jelly, accompanied by slightly “meaty” base notes.

The attack on the palate is petulant, refreshing and effervescent. The acidity brings liveliness and rhythm to the tasting, and later gives birth to a certain smoothness. Besides, the effervescence and the dosage are in unison and enhance the remarkable body and the overall warmth on the palate. Warmth, body and smoothness merge to create a singular texture akin to wool. The cuvée later reveals apple, Passe-Crassane pear and a “chewy” sensation. This cuvée first tastes like champagne, then like wine.

The finish lingers for around 8 seconds on baked apple aromas. It is also tangy, offering an outstanding balance between acidity and sweetness, suppleness and voluptuousness.

Serve in a large glass. This cuvée would be the perfect companion for a picnic including mild chorizo gougères, Comté fries with Prosciutto di Parma, rabbit terrine, cold cuts, dried meats, Picodon, Pélardon and Saint-Marcellin cheeses.

Tasting notes by Franck WOLFERT

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