

VIGNERON DE TERROIR À BARBONNE-FAYEL

## LES ÉPHÉMÈRES

## CUVÉE EXCEPTION EXTRA BRUT 50/50

CHARDONNAY PINOT NOIR LONG TERM AGEING

An aromatic champagne of great finesse having benefited from a long ageing, giving it candied notes, revealed by a low dosage. It will accompany wonderfully an aperitif, but also a roast pork Orloff, or a fish blanquette. Ideal for an introduction to extra brut champagne.

The Cuvée Exception, a refined, very aromatic and delicate champagne, made from a blend of Chardonnay and Pinot Noir. It has benefited from a long ageing in our cellars. This voluntary maturation allows to reveal greedy aromas of candied and ripe fruits sublimated by an extra-brut dosage.

Like each cuvée of our domain, the vinification is very precise and demanding (double fraction of the cuvées, clear wines in small thermoregulated stainless steel vats at low temperature, cold settling, vinification at low temperature, minimum pumping, gravity as much as possible).



## SUMMARY OF SENSORY EXPRESSIONS

Eye: bright with a nice yellow gold. A lot of finesse.

**Nose:** The first nose offers a lot of elegance with notes of citrus, pear and dried fruits; then as it opens up, this cuvée reveals aromas of dried apricot, candied fruits and white flowers.

**Palate:** juicy, greedy and refined. Fragrances of kumquat, calisson and pepper appear for our greatest pleasure. The pinot noir and the aging offer maturity, sweetness and greediness, balanced by a chardonnay that brings lightness, freshness and complexity, all enhanced by an extra-brut dosage.

**Food pairing:** a light, elegant and complex wine with a lot of relief and presence which will like the company of a beautiful cuisine or a very greedy aperitif plate.

## **TECHNICAL INFORMATIONS**

Cru: Barbonne-Fayel Chardonnay: 50 % Pinot Noir: 50 % Reserve wines: 40 % Malolactic fermentation: 100 % Stainless steel tank: 100 % Dosage: Extra-Brut - 6 g/L Aeging on laths: 60 months minimum

