CHAMPAGNE
ERIC COLLINET

CUVÉE TEMPORIS
Extra Brut

BLENDING :
98 % Pinot noir
2 % Chardonnay

TERROIR :
Our terroir is located at the southern end of the Champagne region, in the Côte des Bar, where we find mainly Pinot Noir.

FOOD PAIRING :
Simple pleasures : crustaceans, toasts with goat cheese and honey.
Moments of relaxation : autumn risotto with chanterelles, lemon meringue pie.
Gastronomy : chicken supreme with morel sauce and mashed butternut, lean fish carpaccio with olive oil, yuzu and saffron.

WINEMAKING :
Manual riddling.
The musts are shipped and vinified at the Champagne Wine Center in Chouilly (51).
Alcohol : 12.2 °
Dosage : 4.3 g/l
Bottling date : 24/04/2015
Disgorging date : 02/10/2017

TASTING :
Colour : *golden colour with grey highlights.*
Nose : *green pear, quetsche (Alsacian plum) and also mirabelle (cherry-plum).*
After opening the nose offers us notes of ripe wheat.
Mouth : *the first contact with the bubbles is delicate, silky and makes you want to return. The aromatic flavours of the wine are in agreement with the nose.*

SERVICE :
To be served between 10° and 12°

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