

C H A M P A G N E



L'EXTRA BRUT



BLANC DE NOIRS (100% PINOT NOIR)

« L'EXTRA » for an tasty extra brut!

VITICULTURE

Average age of vines: 20-25 years.
Terroir: Les Riceys, unique terroir in the southernmost tip of the Champagne region. Limestone-clay soil and subsoil.
Altitude: between 160 and 320m.
Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected)
High Environmental Value Certification.
Grape-picking is done strictly by hand.

WINEMAKING

Blanc de Noirs
Aged for at least for 4 years on racks after bottling.
Dosage : Extra Brut (4 g/l)
Bottles sold after 24 weeks after disgorging.
Contains sulphites but in minimal doses.

TASTING

This extra-brut champagne offers a great freshness, generosity and length expressing all the typicity of the Les Riceys terroir.
Nice month marked first by the aromas of citrus, white fruits and dried fruits (almond). Remarkable roundness thanks to the maturity of the grappes and the time spent aging on our cellars. End of the mouth marked by a mineral note, expression of our soil.

SERVICE AND PAIRING WITH FOOD

Best served chilled between 7° and 8° C.
Ideal with an **aperitif** and charcuterie, it goes perfectly with **seafood, fish** or even **fresh goat cheese**.

PACKAGING

Bottle
75 cl



MEDALS AND SELECTIONS



GUIDE
DUSSERT-GERBER
VINS 2020

Le Point
spécial
Champagne
Déc. 2019
17,5/20

Le Point
spécial
Champagne
Déc. 2018
17/20



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