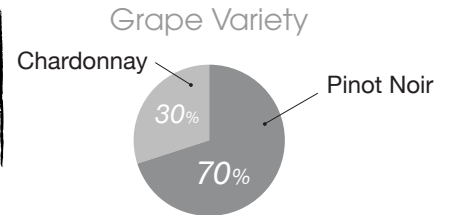


CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

EXTRA-BRUT
GRAND CRU

Dosage
5 g/L

Vinification
30 to 50% of reserve wines from a period of 40 different years, aged and vinified in wood and in oak casks of 34 hectoliters.



Tasting

The Extra-Brut cuvee presents itself with a luminous and fluid appearance, of a light straw yellow colour with deep pale yellow reflections in the glass. The promise of a fresh and nuanced wine.

The initial impression on the nose is subtle, both airy and fruity, evoking notes of wet chalk, blackcurrant, raspberry, honeysuckle flowers, apricot, pomelo and liquorice. Aeration reveals notes of lemongrass, wild strawberry, almond, pomegranate, elderberry honey, quince compote, cashew nuts, sunflower and dried flowers.

The palate is rich and fresh with a generous creamy effervescence. The Extra-Brut cuvee develops a luscious crispness, underpinned by the acidity of lemon, pomelo and fleshy fruits. The mid-palate is orchestrated by a chalky-clay minerality that imparts fruity volume, body, freshness and length to the palate. The whole, finely proportioned, expresses depth with a certain nicely raised vinosity and at the same time balanced by the remarkable freshness of the wine, as much by its mineral character as by its fruity substance. The finish is thus quite slender and punctuated by an elegant and distinguished back note.

Food | wine pairing

- Beef tartare,
- Supreme of guinea fowl with chestnuts and kale,
- Roast veal and sweet potatoes,
- Supreme of roast guinea fowl and fricassee of candied vegetables,
- Thai marinated prawns,
- Farm-produced reblochon.

References

- Champagne Guide Gault & Millau 2019-2020,
- Dussert-Gerber Wine Guide 2020-2021,
- Bettane & Desseauve Wine Guide 2019-2020,
- Gilbert & Gaillard Guide 2018-2019,
- The Champagne Guide Tyson Stelzer 2020-2021.

Bottling options

Half-bottle (37,5 cl) | Bottle (75 cl) | Magnum (150 cl).



GRAND CRU

★★★★

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