



## Champagne Etienne Doué, Noa, AOC Champagne Extra Brut

AOC Champagne, Champagne, France

### THE VINTAGE

Harvests 2015, 2016, 2017

### LOCATION

The Montgueux vineyard is located around ten kilometers from Troyes, on a hill of 268 meters.

Nicknamed the "Montrachet of Champagne", its 215 hectares of vines, mainly planted with Chardonnay, have an ideal south/southeast exposure

### TERROIR

The soils of Montgueux are made up of 90 million year old chalk, as well as of flint. Chalk prevents excess water and rehydrates the vine in dry weather.

This soil gives a special character to the Chardonnay (iodized and saline)

### WINEMAKING

Malolactic fermentation

### AGEING

stainless steel tanks

### VARIETAL

Chardonnay 100%

### 12 % VOL.

Contains sulphites.

### TECHNICAL DATA

Surface area of the vineyard: 6.5 ha

Age of vines: 30 years old

Dosage: 3 g/l

### SERVING

Ideal temperature: 6 to 8°

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years

### VISUAL APPEARANCE

This Champagne reveals itself in a lovely pale color with yellow gold reflections

### AT NOSE

The nose is complex and pleasant with notes of acacia honey and brioche

### ON THE PALATE

The mouth is typical of chardonnay with its citrus freshness and tonicity.

### FOOD PAIRINGS

This Champagne can be enjoyed as an aperitif but also with ris de veau, lobster or goat cheese.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Sea food, Shellfish, Game, Fish, French cuisine, White meat, Poultry

