



CHAMPAGNE

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Christian Naudé Extra Brut Eminence Millésime 2018



Terroir : Marne Valley
Municipality of Charly-sur-Marne southern exposure
Clay-limestone soil

Grape Varieties : 1/3 chardonnay
1/3 pinot meunier
1/3 pinot noir

Vinification : Manual harvest
Traditional wood press
Alcoholic and malolactic fermentation in thermoregulated stainless steel vats
Switching to cold and filtration
Dosage liqueur : Extra brut 4g/l



Comments :

This cuvée is distinguished by a clear and brilliant color, heralding beautiful purity. On the nose, lightness and delicacy combine with subtle complexity. Aromas of citrus, dried flowers, honey, and a touch of hazelnut lend great elegance to this champagne. The precision and finesse of the 2018 vintage are fully expressed. On the palate, the wine seduces with its invigorating and lively character. The 30% Chardonnay brings freshness and structure, while the extra brut dosage allows the wine to express itself authentically. The long, saline finish reveals all the quality of this vintage. Elegant and refined, this celebratory cuvée is ideal for marking special moments, a pleasure to share.



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