



CHAMPAGNE
ANDRÉ ROBERT

EXTRA BRUT *Vintage 2007* Grand Cru

A Champagne with Expression

Grape Harvesting

After a mild winter, the vegetation started up particularly early. Unusually warm and sunny conditions in April accelerated even more the premature maturing of the vines. The starting date for harvesting was one of the earliest on record after 2003, 1976 and 1893.

Terroir

The grapes come from selected plots along the "Côte des Blancs" where the Chardonnay grape thrives on limestone soil contributing largely to the subtle finesse of our Extra-Brut vintage champagne.

Method

Grape variety: 100% Chardonnay

Dosage: 4 to 5 g/litre

This wine is raised for 7 months in 225 litre oak barrels with occasional stirring. A very low dose of added sugar maintains the pure expression of this champagne, embodying the expression of the superb terroir of Mesnil sur Oger. There is no malolactic fermentation.

Style

Light gold colour. Full open nose, mild brioche and gingerbread notes with a lingering mineral after-taste. The mouth is full-bodied and seduces you with both freshness and smoothness. The nose is clean and persistent.

Serving

The strict, mineral dimension of this extra-brut pairs well with the iodized flavor of seafood and fresh fish. This champagne is also ideal on hot summer days giving a real sense of coolness.

