

CHAMPAGNE G. X. CROCHET

EXTRAIT DE NOIRS

Extract (“Extrait” in French) :
noun designating a concentrate of plant matter, or an excerpt of a musical composition.

Terroir and Grape Varieties

Extrait de Noirs (English meaning : « Black Extract ») is a Saignée Rosé Champagne originating from a single plot of Pinot Meunier.

The plot called "Les Thiercelieux" is located in Bergères-sous-Montmirail, where this vine has flourished for over 50 years in clay-limestone soil. The soil is carefully tended to encourage it to express its unique terroir.

This Champagne is elaborated only in favourable years: extremely healthy grapes and optimal phenolic maturity.

Vinification of the Extrait de Noirs cuvée

During harvest, the most beautiful, ripe bunches of grapes are selected. They are immediately destemmed and crushed. In direct contact with the juice, the crushed grapes are able to release their aromas, tannins and colourants.

The maceration lasts 14 hours after which only the free-run juice is transferred to stainless steel tanks to be vinified.

Alcoholic fermentation under temperature control to conserve all aromas, followed by complete malolactic fermentation.

Minimal dose of bisulfates, never during disgorging.

No filtration. Tartaric stabilisation of wines by natural chilling method.

Aging on lees for a minimum of 2 years.

Dosage (sweetness) and bottle sizes available

The Extrait de Noirs cuvée is sweetened with 7g/l. Only 651 bottles from the 2015 harvest compose this vintage.

Tasting

Frank ruby red colour. Intense effervescence and creamy foam. Deep nose composed of red and black fruits: raspberry, Morello cherry and blackcurrant. On the palate, the vinous touch and tannins coat the sweetness of the red fruit. The finale, very persistent, conserves its fruity notes and remarkable length.

Food & Wine pairing

The wine will express itself more fully after a few minutes of aeration. Voluptuous and full of character, it is an easy drinking Champagne which will accompany your summer dining (grilled meats...). It can also be nicely paired with charcuterie, lamb, or more exotic dishes.

Serve at 9°C.

