



CHAMPAGNE  
**G. GRUET & FILS**  
 BETHON - MARNE

*Extra-Brut  
 Blanc de Blancs*

**Blend**

100% Chardonnay

**Dosage**


4 g/l

**Bottled in**

2022

*(Harvest 2021)*

**Availability**

Bottle 75 cl 

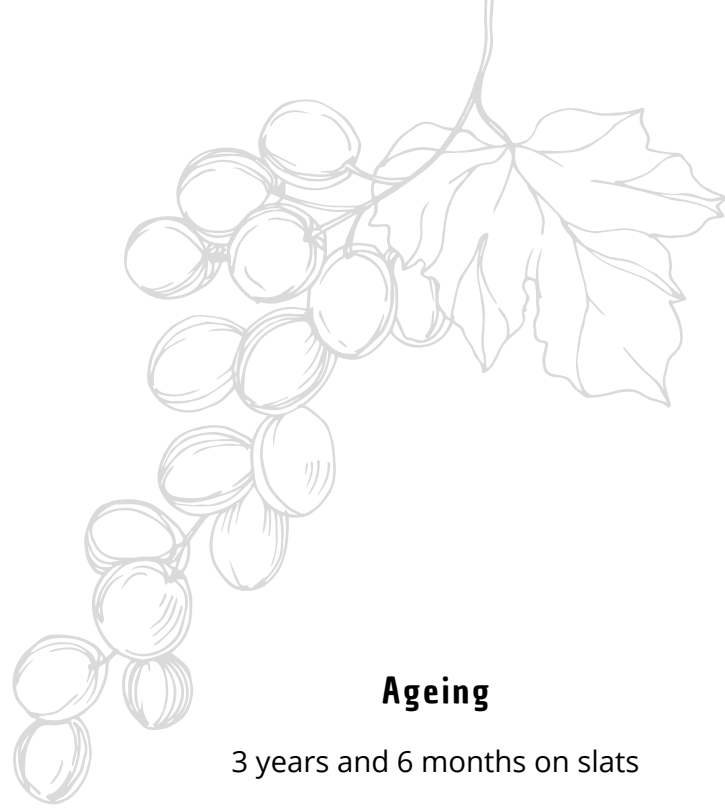
**Storage recommendations**



In a horizontal position



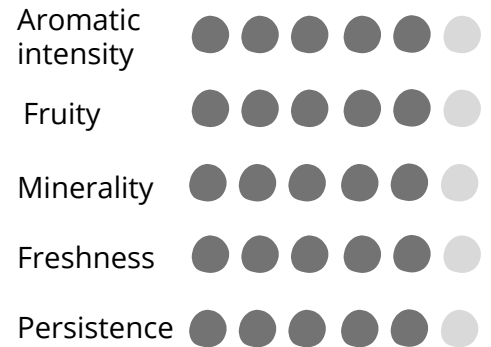
Protect from light



**Ageing**

3 years and 6 months on slats

**Tasting notes**



**Winemaking**


Automatic Willmess press  
 Vinification in temperature-controlled stainless steel vats  
 Malolactic fermentation

Drink between 9°C and 12°C

This cuvée is a reflection of our terroir. This Chardonnay reveals a fruity nose and a gourmet palate with notes of citrus fruit, exotic fruit and brioche flavours.

5, rue des Pressoirs - 51260 BETHON

 [contact@champagne-gruettetfils.fr](mailto:contact@champagne-gruettetfils.fr)

 03 26 80 48 19

 [champagne.gruettetfils](https://www.instagram.com/champagne.gruettetfils)

Alcohol abuse is dangerous for your health. Drink in moderation.