CHAMPAGNE
G. GRUET & FILS
BETHON - MARNE

# Extra-Brut Hardvest 2006

## Blend

100% Chardonnay

## Dosage

3 g/l

## Bottled in

2007

## Availability

Bottle 75 cl

*Also available in a green bottle*

## Storage recommendations

In a horizontal position

Protect from light

## Ageing

15 years on lath

## Tasting notes

| | |
|---|---|
| Aromatic intensity | ●●●●●○ |
| Fruity | ●●●●●○ |
| Minerality | ●●●●○○ |
| Freshness | ●●●○○○ |
| Persistence | ●●●●●○ |

## Winemaking

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

Drink between 9°C and 12°C

The remarkable complexity and balance of this Extra-Brut make it the ideal champagne for an aperitif or to accompany a refined dish.

5, rue des Pressoirs - 51260 BETHON
contact@champagne-gruetetfils.fr
03 26 80 48 19
champagneg.gruetetfils

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