

# MICHEL LAVAL

## CHAMPAGNE EXTRA BRUT

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*A beautiful gold in the glass with a rich, round mouthfeel and exciting scent of orchard fruits, baked apples, and crisp citrus notes. Silky finish with persistent mousse, just a touch of honey and butter notes.*

**Color:** White

**Area of Production:** Boursault, Marne Valley

**Grape:** 40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay

**Soil:** Clay and limestone

**Yeast:** Ambient

**Viticulture:** Organic

**Winemaking:** Fermentation in stainless steel vats, full malolactic fermentation

**Dosage:** 2,5g/L

**Ageing:** 8 years, 6 months after disgorgement

**Production:** 6000 bottles/year