



NV Barrat-Masson “Grain d’Argile” Extra Brut

A vinous Champagne, Barrat-Masson’s “grain d’argile” displays qualities of dried fruits (pear, white peaches) along with nuances of slightly roasted hazelnuts. It is a great starting point from which to experience the Champagne’s of Barrat-Masson.

VARIETIES: 50% Pinot Noir / 50% Chardonnay

COMPOSITION: 2011 vintage

VINEYARDS: 7 hectares of estate vines in Bethon in Villenauxe-la-Grande - Côte de Sézanne

VINEYARD SOILS: Clay & Chalk (70%)

FARMING: Organic – certified by Ecocert

WINEMAKING: Hand harvested, each parcel pressed separately and fractionally using traditional Coquard press. Fermentation at low temperature (16C) in stainless steel tank & oak barrels. Partial malolactic fermentation completed.

AGING: Still wine minimum 9 months on fine lees after primary fermentation is completed. Sur lattes minimum 24 months. Minimum 3 months in bottle before release after being disgorged.

DOSAGE: 0g/L

