



NV Barrat-Masson “Fleur de Craie” Extra Brut NV

The chardonnay for Barrat-Masson’s “fleur de craie” is grown on chalky soils. It displays great aromatic complexity and finesse, with hints of pear, white flowers, and roasted nuts. A vibrant champagne with a quiet intensity.

VARIETIES: 100% Chardonnay

COMPOSITION: 2011 vintage

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

VINEYARD SOILS: Clay & Chalk (80%)

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: 6g/L

