

CHAMPAGNE
CASTELNAU
extra-brut



*The soul of a vintage
in the body of an Extra-Brut.*
Elisabeth Garcelot
_CELLAR MASTER

THE SCULPTED
WORK OF NATURE

**Purity is the essence of this deep
yet delicately ethereal cuvée.**

PRODUCTION

The ultimate balance between the chiselled freshness of the Chardonnay and the exquisite smoothness of the Meunier. Its low dosage underlines the remarkable finesse of the blend whilst 6 years' cellar ageing enhances its delicate, full character.

TASTING NOTES

A contrast of toasted characters, dried fruit and zesty candied lemons whets the appetite before giving way to an elegant and light finish.

BLEND

40% Chardonnay
20% Pinot Noir
40% Meunier

Cellar ageing minimum 6 years
Reserve wines: Around 30%
Dosage: 3 g/l
Formats: 75 cl

SENSORIAL INDICATORS

Liveliness — smoothness
Softness — strength

**CLASSIC FOOD
AND WINE PAIRINGS**

Sheer perfection with Gillardeau oysters.

MORE DARING SUGGESTIONS

A luxury picnic with finely sliced Pata Negra Bellota Iberian ham and Canary melon skewers.

AWARDS AND CRITIC'S COMMENTS

Falstaff Sparkling Trophy: **91/100**

James Suckling: **92/100**

Gault & Millau: **15/20**

GREENWOOD

FINE WINE

Est. 1997

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