

Bouchon

EXTRA BRUT

TASTING NOTES

This fresh, vibrant Blanc de Blancs is pale golden in colour, with green hues and fine, persistent bubbles. The nose reveals delicate notes of citrus blossom and white flowers over a mineral background. Exceptionally long finish, with a pleasant creamy mouthfeel and notes of sponge cake.

Ideal as an aperitif or to accompany fish and shellfish, ceviche, salad, soup, white meat, soft cheese, sushi and spicy Asian food.

Better before: Uit is recommended for serving now, but until 3 years it will maintain its characteristics.

Service Temperature: 7-9°C.

DESCRIPTION

Valley : Leyda Valley
Blend : 80% Chardonnay, 13% Riesling, 7% Sauvignon Blanc.



VINEYARD

Land : The vineyard is situated to the west of the Coastal mountain range, just 14 kilometres from the Pacific Ocean.

Soil : Our vineyard in the Leyda Valley has gently rolling hills, exposing different areas to varying levels of sunlight. The soil where the Chardonnay vines are planted has a shallow clay surface profile with poor fertility, followed by a cracked clay sedimentary layer. The subsoil is decomposed granite rock and has a diverse mineral structure. The soil where the Riesling and Sauvignon Blanc vines are planted is very similar but it also has stone encrustations among the clay. North-westerly exposure

Climate : In the Leyda Valley, the cool influence of the Pacific breezes and the summer coastal fog which can last until midday, extend the grape's growing period. In summer, average temperatures rarely exceed 25°C and this ensures that the grapes ripen slowly, developing fresh and intense flavours and aromas and a lower potential alcohol content.

Harvest : The grapes were hand-harvested into 350-kg bins. The clusters were taken directly to the pneumatic press.

VINIFICATION

Fermentation : Each variety was separately fermented in stainless steel tanks for around 15 days at temperatures of between 14°C and 18°C to maximize the varietal aromas and flavours. Once the fermentation was complete, the wine was matured over its fine lees for around 4 months. The blend was made and then the liqueur de tirage was added prior to the second fermentation, which took place using the Charmat method. After the second fermentation, the wine remained over its lees for 75 days. Then the liqueur d'expédition was added and the wine was bottled.

