

**DC**  
**DOM CAUDRON**  
CHAMPAGNE



## EXTRA-BRUT

Le Meunier au singulier

“ Extra-Brut is a traditionally vinified 100% Meunier. With Cuvée Extra-Brut, we wanted to preserve all the liveliness and freshness of the Meunier grape. This 100% Meunier stands out for its fruity, brioche notes. ”

### Terroir

Clayey-limestone and sandy-clay soils  
Vallée de la Marne

### Blending

100% Meunier  
Blanc de Noirs

### Dosage

Brut 4 g/l

### Vinification

Complete malolactic fermentation  
Therm-regulated stainless steel vat

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION

# TASTING NOTES

*Ideal as an aperitif or at any other convivial occasion.*

## Eye

Champagne is pale yellow-gold in color, with light yellow highlights. It is enlivened by fine, lively bubbles that feed a delicate cordon.

## Nose

The first nose reveals aromas of exotic fruits and brioche bread.

## Mouth

The palate is rich and fresh, with a creamy, mellow effervescence. A fruity, pulpy texture and notes of quince envelop a beautiful iodized sensation supported by an acidity reminiscent of orange. The finish is supple, gourmand and slender.



## ***Our culinary harmonies***

*Avocado and passion fruit salad*

*Brochette of grilled prawns*

*Soft, creamy cheese like Chaource*