



CHAMPAGNE

PRODUIT DE FRANCE



JOSÉ MICHEL & FILS
à MOUSSY

Extra BRUT

“FRESH AND EXPRESSIVE,
THE EXTRA-BRUT IS A NO-DOSAGE CHAMPAGNE.
NATURAL AND RECOGNISED FOR THE BALANCE BETWEEN
ITS TWO GRAPE VARIETIES”

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PROPRIÉTAIRE-RÉCOLTANT DE PÈRE EN FILS, DEPUIS 1847

ÉLABORÉ PAR SCEV JOSÉ MICHEL, ET FILS - 51530 MOUSSY - FRANCE



Resulting from a blend of 60% Pinot Meunier and 40% Chardonnay, this cuvee unmasks a very harmonious wine in which strong aromas, rich and full-bodied flavours and fruity hints meet.

A fresh and clear champagne with an almost mineral aspect, that purifies the expression of its grapes and soils... An original "Natural" cuvee to be discovered.

Vinification : Fermentation in stainless steel vats.

Dosage : 2 g/l

Bottling : 0.75 litres

Alcohol content : 12 % volume

Colour : Gold colour with green hues, delicate bubbles.

Nose : Seductive, lively and delicate with hints of white flowers, tangy citrus fruits, grapefruit, apricot, nectarine.

Mouth : Unctuous, tangy with undertones of crystallized quince and sticks of rock candy. Ultimately, very pleasant on the palate.

Food & Wine : Natural champagne, ideal for an aperitif with shell fish, lobster, crayfish, oysters and sushi.



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