



C H A M P A G N E

ÉBART - RÉGNIER

Independent Winegrower



INSTINCT L « Extra-Brut »

BLEND: 50% Pinot Meunier, 50% Pinot Noir

CELLAR-AGED: for 4 years

DOSAGE: 3 g

APPEARANCE: yellow with gold and copper hues. Nice, abundant, lively fizz with strings of persistent generous bubbles which settle into an elegant, dense cordon.

NOSE: an immediate attack of hazelnut and fresh almond with balsamic aromas before giving way to more exotic roast pineapple, yellow fruit, apricot, white peach and Mirabelle plum.

PALATE: immediately lives up to the expectations of an extra brut champagne, with a good, but not excessive, firmness on the palate together with mature orange, candied mandarin and delicately creamy notes. A complex pedigree extra brut with a register of candied fruit and fruity spices.

STYLE: Very much an aperitif Champagne, but also drinks well with food because its delicate flavour will not overpower the dish.

89 pts

