



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

EXTRA BRUT L'EXCELLENCE

Elegant and fresh with a beautiful aromatic complexity. A surprising length in the mouth

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Grape varieties	90% Pinot Noir, 10% Chardonnay aged in oak barrels
Capacity	75cl
Blend Wine	2011 and 2012 bottled in 2013
Alcohol	12%
Dosage	2,5 g/liter (MCR)*
Ageing time	11 years
Tasting temperature	7 to 10°C
Custodial time	3 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : parmesan shavings, artisanal charcuterie, semi-dry goat cheese. Tuna tataki - Poularde Bresse - Roasted turbot.

Tasting

Eye	Very luminous golden color. Very numerous and fine bubbles.
Nose	Seductive nose with beautiful aromatic complexity.
Palate	Fresh and balanced taste, notes of fresh honey.

* MCR : Mout Concentré Rectifié
rectified concentrated must

