

FREE, PROUD AND DEFIANT

SAINCHARGNY

Crémant de Bourgogne



EXTATIC

BRUT

Extatic Brut is an emotional experience for the senses. This wine has a unique style and promises an exhilarating and uncommon sensation of freedom. Created in our heartland, it reveals an aromatic palette dominated by fruity and spicy notes. A unique drinking experience, a moment of pure ecstasy.

CHARACTERISTIC - VINIFICATION

Méthode traditionnelle
45% Chardonnay - 35% Pinot Noir - 20% Gamay
Hand harvested
Malolactique fermentation
Dosage: 10 g/l
Shallow soil made of limestone with South-South East facing slopes.
Average vine age: 30/35 years

TASTING NOTES

Extatic displays a clear, bright pale-yellow hue with gold-pink tints, accompanied by a steady stream of fine bubbles. The nose is intense and offers up succulent aromas of dried fruit and hazelnuts. Fresh and subtle on the palate, this wine is a graceful illustration of Sainchargny's winemaking skills. It is vinous on entry and shows lovely freshness on the finish. This is an intensely pleasurable wine.

SERVING SUGGESTIONS

Tapas
Curried pork tenderloin
Veal stew
Brie de Meaux
Pineapple carpaccio

DOSAGE AVAILABLE AND BOTTLE

Brut - bottle (75 cl)