



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Cuvée « Le Mont des Tours » Extra Brut - Bouzy Grand Cru Blanc de Blancs

Origin: 100% Chardonnay from a single vineyard, more than 25 years old, measuring 3,783 sq. metres.

Location: Le Mont des Tours - Terroir: Bouzy Grand Cru.

Vinification: the grapes are hand-selected on the vine for optimum maturity before being gently pressed to extract only the best first-run juices. The must is cold-clarified before being run off into barrels for the first fermentation (without yeast or malolactic fermentation).

The wine is left undisturbed on its lees for 7 months before being bottled.

Ageing: at a constant natural temperature of 10°C in our chalk cellars.

Bottle-aged on the lees for a minimum of 36 to 48 months before disgorgement.

Dosage: 4g

Disgorgement date: laser-etched on the base of the bottle.

Look and nose: an elegant cordon of fine bright golden bubbles. The nose is captivating with aromas of apple, pear, lemon, grapefruit, almond and hazelnut.

Palate: an extremely clean, deliciously firm mouthfeel punctuated with delicate spices and elevated by a delightful hint of iodine.

**This exceptional cuvée will set the perfect tone
for a meal with good friends**



4, Rue de Condé - B.P.22 - 51150 BOUZY - FRANCE

Tél. : +33 (0)3 26 57 00 33 - Fax : +33 (0)3 26 57 03 83 - champagne.saves@hexanet.fr

www.champagne-saves.com