



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Extra Brut Bouzy Grand Cru

Origin: 75% Pinot Noir Bouzy Grand Cru, 25% Chardonnay Bouzy Grand Cru.
Around 12 plots in the Bouzy terroir.

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 undergoing a first fermentation at 18°C without malolactic fermentation. The wine is vinified on its lees for 7 months in bright annealed stainless-steel vats. It is blended with 25% reserve wines before bottling.

Ageing: at a constant natural temperature of 10°C in our chalk cellars.
Bottle-aged on the lees for a minimum of 6 to 7 years before disgorgement.

Dosage: 4g

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

Look and nose: golden hues with very fine, lively bubbles and marked red fruit and brioche aromas.

Palate: the immediate dense mouthfeel is lightened by a lively minerality and elevated by the fruity exuberance of the Pinot Noir and the finesse of the Chardonnay. The finish is warm and silky.

**This delicious cuvée is vibrant and intense,
mirroring the grandeur of its terroir.**



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