



CHAMPAGNE

**CAMILLE SAVÈS**

à Bouzy depuis 1894

*Grand Cru et Premier Cru*



## **Cuvée « Les Loges »** Extra Brut - Bouzy Grand Cru Blanc de Noirs

**Origin:** 100% Pinot Noir from a single vineyard, almost 40 years old, measuring 4,714 sq. metres.

Location: Les Loges – 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 their 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:** the bubbles are delicate and cheerful and amber gold in colour. The nose is initially mineral before giving way to a cascade of truly elegant red fruit and freshly-cut citrus aromas.

**Palate:** exceptionally elegant and vinous on the palate, with extremely complex fresh grape and stone fruit flavours, leading to a remarkably persistent finish.



**Serve this exceptional champagne  
with good food and great company and enjoy  
an unforgettable moment.**

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