



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 20 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**



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