



## TENTATION 2012

### APPELLATION

AOC Champagne

### BLEND

50% Pinot noir, 50% meunier

### SOIL TYPE

Clay / Limestone

### VINIFICATION

Extra-brut (2g/L)

Grapes from the 2012 harvest.

No malolactic fermentation.

### TASTING COMMENTARY

Golden and luminous color, the nose is clean and authentic, fresh, fine and complex. With its low dosage (2g/L) the attack on the palate is lively and expresses all its vinosity thanks to a good balance between fat and alcohol. It presents aromas of fresh fruit. The natural character of this Champagne gives it an undeniable frankness as well as a good aging potential.