



La Pitancerie

Champagne J.A. DAUTEL

Cuvée Extra Brut
Pulmenta Regularia

VINEYARD

Production area : Côte des Bar, Aube, Champagne-Ardenne, France.

Appellation : AOC Champagne

Average age of the vines : 25 years

Density of plantation : 8260 vines/ha

Soil : Kimméridgien on calcareous-clayey

WINE IDENTIFICATION

Color : White

Grape variety : 80 % Pinot Noir, 20% Chardonnay

CRUSHING

Type of press : Traditional vertical press from "Coquart"

ALCOHOLIC FERMENTATION

Temperature : 20°C

Length of fermentation : 10 jours

Yeasts : Saccharomyces

Malo-lactic fermentation : 100%

Bactéries : Leuconostoc oenos



FILTRATION / FINNING

Finning : None

Filtration : Kieselgur

Tartare stabilisation : -6°C

2ND ALCOHOLIC FERMENTATION

In bottle : yes

Temperature : 12°C

Length of fermentation : 6 weeks

Yeasts : Saccharomyces

AGING

Vessel : Bouteille

Maturation period : 24 months "sur lattes"

TECHNICAL DETAILS

Alcoholic percentage : 12,5°C

Sugar : 5 g/l

Annual Production: 8000 btls

LIQUEUR DE DOSAGE

Composition : 100% Pinot Noir and sugar cane 750g/l, a very small volume is used so as not to affect balance of the wine

TASTING

Service temperature: 8-9°C

Tasting notes : This wine is aimed at those who enjoy authentic wines. The nose is elegant yet has great depth with lovely notes of biscuit. The wine is clean, and fresh with a well balanced, long and dry finish.

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16 rue Victor Hugo 10360 Essoyes

Julien Dautel CEO (+33)688137046

Vassiliki Souquières/ Sales Manager (+33) 673795077

domainelapitancerie@gmail.com www.champagne-lapitancerie.com