

# COLLECTION ROGER CONSTANT Millésime 1<sup>er</sup> CRU



A unique bottle for a unique cuvée, rare, delicate subtle and indulgent. It stands out as a prestigious signature champagne with a packaging made from pewter. The classy bottle comes with a serial number and collector capsule: This is a limited edition of only 1,200 numbered bottles available worldwide.

## Origin:

Hautvillers.

Limestone soil.

Vine age: 35 years.

Harvested by hand with strict selection of the grape stock. Treated with Norwegian kelp within the context of environmentally responsible wine production.

## Method:

Long alcoholic fermentation at 16°C.

Only the juice from the first press of the grapes is used.

Matured in Champagne oak barrels for 8 months.

Late racking in February.

Non malolactic fermentation.

No filtration or fining.

Aged for 5 to 6 years in our cellars.

## Disgorgement:

Dosage Brut - Extra Brut (3 to 8g/L).

Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

## Grape varieties:

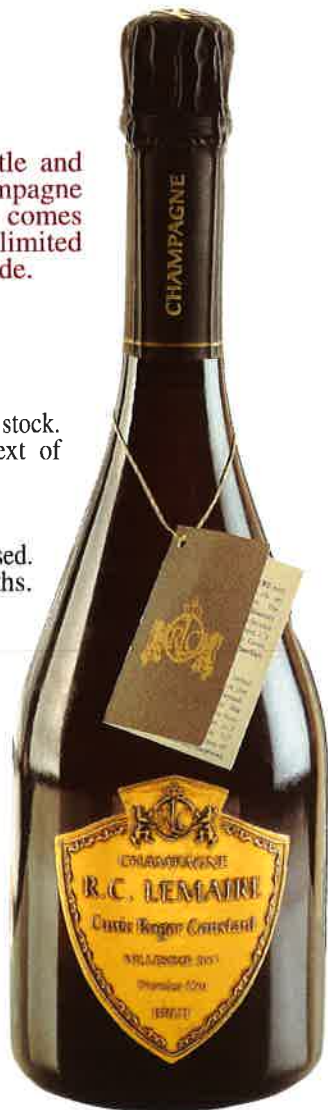
1/3 Chardonnay, 1/3 Pinot noir and 1/3 Pinot meunier.

## Taste characteristics:

A brioche nose revealing hints of ripe yellow fruit, characterised by peach and apricot. An excellent palate with an aroma evocative of exotic fruits.

## Serving suggestion:

*Perfect as an apéritif or with a meal, for a subtle expression of its aromas.*



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