



CHAMPAGNE  
PERTOIS-LEBRUN  
*2 Frères à Cramant*

*L'extravertie*

GRAND CRU - BLANC DE BLANCS (100% CHARDONNAY)

CRISP AND EXPRESSIVE

**In a few words :** Crisp and expressive, it reflects our know-how and the finesse of the Chardonnay grape. An invitation to a moment of pleasure and discovery.

IN THE VINEYARD

**Grape variety :** 100% Chardonnay  
**Terroir :** Grand Cru vineyards from the Côte des Blancs  
**Viticulture :** Environmentally-friendly (organic fertilizers and treatments, mechanical procedures for the soils, aromatherapy, biodynamic principles)

IN THE WINERY AND CELLAR

**Harvest :** 2015  
**Vinification :** Cuvées only (1st pressing), alcoholic fermentation at 17°C, malolactic fermentation, aged on fine lees for 10 months in stainless steel vat and oak barrel, natural clarification (no fining and filtration)  
**Bottling :** July 2016  
**Aging on lath :** 3 to 4 years  
**Dosage :** 3 to 5 g / litre (EXTRA-BRUT)

DURING THE TASTING

**Appearance :** Light yellow colour with hints of silver, fluid and bright appearance, very fine bubbles, persistent ring of foam.  
**Nose :** Aromas of buttered brioche opening up to chalky notes, grapefruit and white-fleshed fruits (Granny Smith apple).  
**Palate :** Fresh and generous attack, light and integrated effervescence. Fruity, succulent, with a delicious lemon-flavoured acidity and a chalky, elegant and creamy minerality. Harmonious and soft finish.

**Pairings :** Enjoy this Extra-Brut champagne as an aperitif with delicate and tasty finger food from the sea (prawns, oysters) or from the land (thin slices of Italian cured hams), or with fruity pressed cheeses such as young gouda or mimolette.

FURTHER INFORMATION

**Other formats :** Half-bottle, magnum, jeroboam  
**Awards :** See back page

CHAMPAGNE PERTOIS-LEBRUN

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# L'extravertie



## GAULT & MILLAU (France) – Champagne Guide

2021 : 16,5/20  
2019 : 15,5/20  
2018, 2017, 2015 : 15/20



## LE POINT (France) – Special Champagne edition

December 2019 : 15.5/20



## BETTANE + DESSEAUVE (France) – Wine Guide

2019 : 15/20  
2018 : 15.5/20  
2014 : 15/20 – Editors' favorite  
2013 : 16,5/20 – Editors' favorite

*"Great purity, perfect dosage, exemplary style, ideal for the aperitif, you will enjoy it."*



## LE MIGLIORI 99 MAISON DI CHAMPAGNE (Italy) – Champagne Guide

2018/2019 : 15.5/20



## FEMINALISE International Wine Challenge (France)

2016, 2015, 2014 : GOLD Medal



## DECANTER World Wine Awards (uk)

2016 : BRONZE Medal (87 points)  
2015 : SILVER Medal

Highly scented and feminine, with gorgeous aromas of wild herbs, gardenias, smoky citrus and lemon curd. This wine is very much alive and vital, with ripe, crunchy apple fruit on the palate and a driving finish.



## G. EICHELMANN (Germany) – Champagne Guide

2015 : 3 stars



## LA REVUE DU VIN DE FRANCE (France) – Good quality for value wine guide

2015 : 15/20

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