

C H A M P A G N E

— DEPUIS 1889 —

*Laberte Frères*  
À CHAVOT

## Brut Ultradition

This is a subtle blend of our three varieties and the diversity of our Terroirs : a fine and complex blanding with fruitness and delicacy.

Cultural practices : vines growing with the respect of nature.  
Influenced by ecoligical methods. Vines around 30 years old.

### Assemblage :

- 60% Pinot Meunier.
- 30% Chardonnay.
- 10% Pinot Noir.
- 40% of reserve wines from previous vintages aged in barrels on lees.

### Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in vats, foudres and barrels.
- Malolactic fermentation partyaly made.
- Ageing on lees during 6 months.

Dosage : disgorgment by hand. 7 to 8 gr /L.

### Tasting notes :

- Wine Specator : Well-spiced and mouthwatering, offers a finely detailed bead and expressive flavors of black raspberry, dried apricot, orange blossom, fleur de sel and crystallized honey. minerally on the finish. **92 / 100**

- La Revue du Vin de France : Le Brut Ultradition donne la parole à un meunier tout fruit acidulé à la bulle fouguese, un champagne d'apéritif franc et direct. **90/100**

- Antonio Galloni – Vinous : **92 /100** / Jancis Robinson : **16 / 20**

