



CHAMPAGNE  
PIOT  
SÉVILLANO

GROWER CHAMPAGNE

TRADITION  
EXTRA BRUT

*A precise dosage for unfailing  
freshness and aromatic precision*

**This wine is given a smaller dosage to bring out the citrus flavours; it's a fresh champagne, ideal for enlightened champagne-lovers. Enjoy it with aperitif buffets and fish or shellfish starters.**

**Blends :**

- 70 % meunier
- 15 % pinot noir
- 15 % chardonnay

**Working in the vineyards :**

- Chablis pruning for the Chardonnay and Pinot Noir and Guyot pruning for the Meunier
- Yields controlled by extensive de-budding and trellising work in the spring
- Hand-harvesting with grapes sorted on the vine

**Vinification :**

- Our grapes are pressed on the property, using a 4000-kg membrane press (quality approved by the CIVC), which allows us to closely control the quality of our juices.
- Vinification in temperature-controlled tanks, cooling period, malolactic fermentation carried out.
- Made with the same wines as the Tradition brut, but aged for 30 months in the cellars to add a delightful fullness. It is given half the dosage for greater finesse and freshness.

**Ageing :**

30 months in our cellar. Ageing potential: 3-4 years.

**Tasting :**

"This wine offers an outstanding aromatic precision and cleanness on the palate. Its precise dosage reveals a range of dried fruit aromas and leaves room for an unfailing minerality. For enlightened drinkers, it may be enjoyed on its own or as an aperitif."

*Frédéric Pagneux, adviser wine waiter*

**Food-champagne pairing :**

- Watermelon and young gouda brochette
- Quinoa and prawn sushi with jasmine
- Spell and soya waffles glazed with citrus fruits

**Packaging :**

Case of 6 bottles (75 cl)

**Dosage :**

3,5 g/liter



*HVE certification in progress*



EXTRA BRUT

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION