



ALBERTO
MASSUCCO
CHAMPAGNE

CUVÉE FÛT DE CHÊNE MILLÉSIME

GRAPES

34% Pinot Noir

66% Chardonnay

Grapes selected from the owner's vineyards in Vertus and the fruit of a single harvest. The champagne is aged on yeasts for no less than 42 months and this take place with a cork stopper (bouchon liège) before the manual rémuage (riddling) and disgorgement. The dosage is equal to 2 g/l. From the brilliant golden colour and the fine bubbles, it immediately wins you over for its classiness and vivacity. It is rich and full bodied in addition to being extremely well balanced in roundness and intensity, concentration and elegance with a vigorous progression from sweetness to dryness marked by an aftertaste of minerality and citrus tones. A complex and sophisticated champagne which is immediately pleasing.

