



Sabine Godme

Extra Brut

**Terre de
Verzenay**

VARIETY:

40% Chardonnay, 60% Pinot Noir, Grand Cru (from 3 o.4 years) - can be stored for another 5 years!

LOCATION:

Terre de Verzenay, Grand Cru

APPEARANCE:

Light gold

MOUTH:

The taste is voluminous, large and open, delicate and demanding, the fruity aromas line up and make way for a long and pure finale! Tip: Serve this champagne in a unveiled flute!

NOSE:

Complex and racy fragrance, of great identity. A beautiful intensity of white and dry fruit.

FOOD:

Champagne to the main course? This particularly fits to fish dishes or foie gras! Also as a special aperitif, it is Inspire!