

Cave Extrême



## Vicomte de Rochebouët

### TECHNICAL INFORMATION



**GRAPE VARIETY :** 70% Chardonnay, 20% Pinot Noir, 10% red Pinot Noir

**ORIGIN :** Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)

**ALTITUDE :** 4.300 feet asl

**ALCOHOL CONTENT :** 13.00% by vol

**ACIDITY :** 5,50 g/l

**SUGAR :** 8,00 g/l Extra Brut



#### VINEYARDS

**HECTARE YIELD :** 7.000 kg/ha, in order to balance the vegetal expression with the concentration (single vineyard for each grape variety).

**SOIL :** alluvial, rocky, permeable.

**HARVEST :** picked by hand, in 18 kg cases.

**SELECTION :** of bunches, manual, with double sorting table.



#### BASE WINE PRODUCTION

**FLOW :** by gravity (without using pumps), the must is unloaded from the pneumatic press to the tanks, in order to elaborate the base wine.

**FERMENTATION :** white base wine fermented in temperature controlled stainless steel tanks (15°C/17°C).

**TIRAGE :** bottling of the base wine with the *liqueur de tirage* (active french yeast and sugar) in order to trigger the second fermentation in the bottle.

**CONTACT WITH THE YEAST :** 12 months.

**RIDDLING :** the whole riddling process according to the traditional method is entirely done by hand.

**BOTTLE AGEING :** 6 months



#### TASTING NOTES

**COLOUR :** golden salmon with brilliant hints, nice perception of tiny and persistent bubbles.

**AROMA :** complex, with elegant notes of toasted bread and almonds, subtle presence of floral descriptors and also some strawberry.

**MOUTH :** smooth palate, velvety, refreshing and complex.