

CHAMPAGNE
Jean Bernard
Bourgeois

Cuvee Aristide Millesime 2012 Extra-Brut

New cuvee



frank and mineral

Assemblage



50 % chardonnay, 50 % pinot noir, harvest 2012, « cœur de cuvée »
bottling in april 2013, lengthy ageing on laths,
disgorgement in 2023
extra-brut dosage at 3 g/L

Tasting



light gold



white chair fruits, brioche notes, pastries, dried
fruits, subtle toasted



freshness and power, mineral final, full and
persistent aromas

Wine pairings



gastronomic Champagne, ideal with seafood, shellfish, sushi,
sashimi, monkfish, caviar

