

PREMIER CRU – EXTRA BRUT

# CUVÉE SOCRATE

CHARDONNAY

100%

« A *Family* STORY »

Made only from Villers-Marmery Premier Cru Chardonnay, a single and unique plot of old vines known as "Les Alouettes", this extra brut gives the aromas room to express themselves fully. It is the perfect symbol of the evolution of our champagne house that we have been looking for.

This Champagne, which is both subtle and airy, was assembled with 20% of reserve wines raised in oak barrels from a solera process that we established in 2010.

Thanks to its strict vine plot selection, its year spent in oak barrels, its five years of maturing on the lees, its resting time of at least 6 months in the cellar after disgorgement and its low dosage, it is vivacious yet light. You could say it belongs to the wine universe of chardonnays.

Let yourself be seduced by its bubbles of great finesse that will perfectly accompany your aperitifs.



CHAMPAGNE  
**SADI MALOT**

RÉCOLTANT-MANIPULANT  
À VILLERS-MARMERY

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\*Ouvert tous les jours sauf les dimanches et jours fériés

**GRAPE VARIETIES :** 100% Chardonnay.

**ASSEMBLAGE :** Blending of 20% reserve wines raised in oak barrels from a solera process that we established in 2010.

**TERROIR :** Villers-Marmery, LIEU-DIT « Les Alouettes ».

**HARVEST :** 2014.

**VINIFICATION :** 100% large wooden casks | including malolactic fermentation | maturing five years on the lees | resting time of at least 6 months in the cellars after disgorging | no fining.

**DOSAGE :** EXTRA BRUT | 5 grams of sugar.

**WITH FOODS :** gourmet aperitif, ideal with a supreme of poultry with cream or a fish with white butter.

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## TASTING NOTES

**Appearance:** On a beautiful yellow gold, the white foam is generous and charming.

With a beautiful expression, the **nose** is complex and rich on notes of pastry /pastries with a touch of hazelnuts, fresh honey and a basket white fruits.

Creamy attack, the **mouth** is generous, the white flowers are expressed as well as a mineral touch, chalky. The finish is tonic, accompanied by a seafood platter or smoked salmon toast.



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