

Cuvée PATIENCE - Extra-Brut - 1^{er} Cru

Made from our 3 grape varieties: Pinot Meunier, Pinot Noir and Chardonnay, this champagne with its brilliant colour and long finish will delight your aperitifs and festive occasions with its fresh, fruity nose and its dazzling palate of crunchy fruit.

○ LE VIN

- 48% Pinot Meunier, 28% Pinot Noir, 24% Chardonnay
- - 2019 harvest including 31% reserve wines
- - Alcoholic and malolactic fermentation in stainless steel vats

○ LES BULLES

- - Bottling: April 2020
- - Disgorging: 11 July 2024
- - Expedition liqueur with a dosage of 4 g/l
- - Production available in bottles (75cl)

○ NOTRE EXPLOITATION

Passionate and committed winegrowers, our family-run business has been certified organic since August 2024. Our Terroir 1^{er} Cru is located in Jouy-les-Reims where Pinot Meunier dominates and in Ecueil where Pinot Noir is king.

The work of our vines and the quality of our grapes are at the heart of our concerns, as this is the key to producing a champagne that lives up to our expectations and our terroir.

Learning, perfecting and excelling in a blend of tradition and innovation: this is what drives us every day to ensure that you experience our champagnes and our passion!



Champagne G. DESJARDIN
SARL GROSS DESJARDIN
15, rue des plantes-51390 Jouy-Les-Reims
03.26.49.75.03
www.champagne-gross.com
mail: info@champagne-gross.com