



DOMAINE
COMTE ABBATUCCI

Over 20 years in Biodynamic domain

Cuvée Empire, Extra brut – Vin de France

Grape varieties : 100% Barbarossa.

Degree : 12,5%.

Soil : Granite arenas.

Vinification, ageing : Whole-cluster pressing. Static settling of must of 24 to 48 hours. Alcoholic fermentation in stainless-steel vats. Ageing on lees for 4 months. Fining and natural cold tartaric stabilisation. Formation of bubbles in traditional extra-brut method at 4 g. Ageing on laths from 24–36 months.

Tasting : Pale gold colour with green highlights. The nose is revealed by aromas of yellow fruits, along with dried and roasted fruits with pastry and peaty notes. In the mouth, it is creamy and lively, elegant and refined, presenting the aromatic palette found on the nose. Its fine bubble transforms this strong and expressive wine into a creamy and airy nectar. A beautiful balance between subtlety and character.

Suggestions : Open and serve chilled. Empire is a wine for all occasions. Highly appreciated for pre-dinner drinks or to accompany seafood during a meal, or even for a dessert alongside a fruit pavlova.

