

CHAMPAGNE  
Christian Muller  
Grand Cru

Nature  
EXTRA-BRUT

Cuvée Nature is the champagne representative of our Pinots Noirs. Zero dosage enhances the structure of this grape variety, so emblematic of our Montagne de Reims region. The Chardonnay adds a light, fresh touch. The secret? The vintage years used in its blending add a natural fruitiness to its aroma.

CHARACTERISTICS

**Terroir:** 100% Mailly-Champagne Grand Cru - HVE & VDC plots

**Vinification:** Malolactic fermentation on Pinot Noir

**Aging:** 5 years

**Blend:** 80% Pinot Noir 20% Chardonnay - 50% vendange 2019

**Dosage:** 0 g/L





## ROBE

To the eye, a pale yellow color with green reflections, the cord of bubbles evolves delicately around the edges of the glass.

## NOSE

The fresh, mineral nose reveals lemony, white-flower scents.

## MOUTH-FEEL

A delicate attack on the palate, marked by delicate effervescence. The sensation of freshness and liveliness gives way to aromas of red fruit (cherry) enhanced by citrus notes. On the finish, the mineral structure blends perfectly with the fruity flavors, leaving us with a pleasant sensation.

## PAIRING

As an aperitif, with seafood, salmon or sushi.

Available in  
Bottle

**Champagne Christian Muller - 35 rue de la Libération - 51500 Mailly-Champagne (FRANCE)**  
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