





# Champagne, Louis Massing, Operis Grand Cru, AOP Champagne, Effervescent Brut

AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

#### LOCATION

#### **TERROIR**

These are the parcels located between the railroad line and the road between Oger and Cramant, to the east of Avize. These parcels are harvested first, and are at the origin of the house's great vintages.

## WINEMAKING

Traditional Champagne press.

Cold settling down, alcoholic fermentation and malolactic fermentation done.

Aged on lees in stainless steel tank for 6 months.

Dosage: 5 g/L

#### VARIETAL

Chardonnay 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

## SERVING

8°C/46°F

## AGEING POTENTIAL

10 to 15 years

## **TASTING**

If its name evokes greatness (opera: admirable work, masterpiece), it does so to highlight its richness of expression.

Flattering and very complex nose (ripe wheat, fresh cocoa, marshmallow, dried fruit, quince, lemongrass). Soft touch of the bubbles in the mouth, opulent aromas (praline, candied lemon). Racy Grand Cru, great tension given by the Chardonnay on limestone.

## **FOOD PAIRINGS**

As part of a meal: navarin of lamb, goat's Picodon on green apple with bacon, Chaource or Langres.

