

## WANDER ACROSS OUR TERROIR

# SPIRA

PLOT SELECTION - PREMIER CRU - EXTRA BRUT

100% CHARDONNAY

WINES FROM UNIQUE HARVEST - 100% CUVÉE - MLF DONE

Its sharp vibe, its saline tension and its great *serenity* make this wine as minimalist as it is impactful.

A great breath of terroir that goes straight to the palate, a flush of fresh air on a chalky background, characteristic of Vertus. The *signature* of our favourite plots.

In the vineyard, the family character is expressed through high standards and extreme meticulousness. These are precious values instilled by Philippe and they constitute the House' pride. His good farming sense supports a sustainable viticulture, in terroir deepest respect.



## COMPOSITION

Blend : 100% Chardonnay

Terroir : Premier Cru - Vertus, Côte des Blancs

Plot : Le Mont Ferré, South-West exposure

Soil : Dense chalk

## VINIFICATION

Wines from a unique harvest

Complete malolactic fermentation in stainless steel vats

Ageing in bottle : 24 to 30 months

Extra-Brut dosage at 5 g/L

### IT GOES STRAIGHT TO THE NOSE

A sea breeze. An expression of purity, against a background of intriguing aromatics notes: graphite, charcoal, pencil lead... A chalky expression that makes the Vertusian subsoil speak. The frank minerality draws on the flint and organizes the whole. *Mamma...*

### IT GOES STRAIGHT TO THE MOUTH

It's tense, it's fine, it's just as pure as the nose. The candied citrus fruits bring an elegant, slightly spicy sweetness, enhanced by cinchona and orange peel. The minerality is also present here with the salinity on the palate and the bitterness on the finish which holds the wine. Sober and minimalist... for once.

## MOMENTS TO APPRECIATE IT

ELEGANT IN ALL CIRCUMSTANCES, PERFECT AS AN APERITIF OR WITH A MEAL, ON ELEGANT TABLES:

12:10 PM

Before going to the table, with a variety of oysters and shellfish (razor clams, clams, whelks...)

13:18 PM

With snacked scallops, for a bite of freshness...

13:18 PM BIS

...or with grilled, salty fish, to liven up weekend meals

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