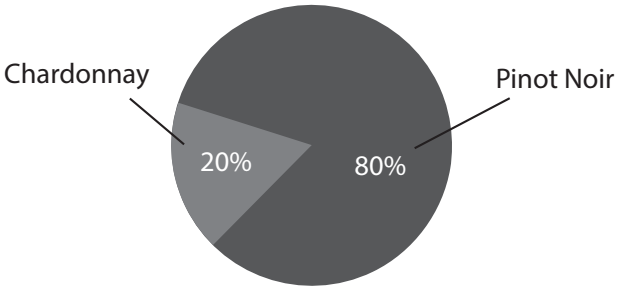
# Cuvée Sybarite II

## Gourmet & fruity

CHAMPAGNE
JOSEPH DESRUETS
MAISON FONDÉE EN 1888

A symbol of a unique century-old expertise in Champagne, each cuvée is rigorously pressed in the family oak press "Darcq Flamain" via a process dating from 1888. The product of this long-term labor imparts sophistication and rarity to the Joseph Desruets champagnes: a natural and subtle oxygenation accentuating the aromas, offering round and powerful wines. The cuvée Sybarite II was born in 2020 from the inspiration of the the aromas, offering round and powerful wines. He decided to innovate by laving the musts with the skin of the grapes to macerate in the tank of our wine press - so, the natural pigments contained in the skin can colour the juice.

### ELABORATION




Ageing 12 months in oak barrels
A Cuvée core (the first 15 hectolitres)
Natural fermentation with indigenous yeasts
No chaptalization 10%
Malolactic fermentation

Dosage 3g/L - Harvest 2020@
Morning harvest at maturity - Manual harvest
Ageing on lees for 60 months in the cellar at 12°C
Coteaux of Hautvillers - Premier Cru


### THE SENSES

The colour is slightly salmon-coloured. In the glass, a fine and delicate bubble.

The fruity nose is highlighted by cherry aromas.

The palate, gourmet and generous, brings aromas of rose and hibiscus in the middle of the palate. The finish is long and tangy.

### RECOMMENDATIONS

Best served at a temperature of 9-10°C
This is an ideal cuvée to enjoy as an aperitif with antipasti or as part of a meal with grilled meat. It can also be enjoyed as a dessert wine with a dark chocolate mousse.

### BOTTLING

75cL Bottle

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