

ESCHER & THOMAS

cultivateurs de fines bulles



Attitude C – Chenin – Extra Brut

Region: Loire Valley – Touraine vineyard

Soil: Clayey and chalky soils – grapes grow in the Vouvray A.O.C.

Grape variety: Chenin Blanc

Vine growing: inspired by the methods of organic and biodynamic culture

Traditional Method: 24 months on laths minimum

Dosage of liqueur: Extra Brut – (about 2 g/L)

Alcool: 12,5 %

From origin to originality: Oak, the king of our forests, conjures up an image of majesty and strength. So it is no wonder then, that the Chenin Blanc, the great noble grape of the Loire Valley, responds extremely well to ageing in oak barrels and especially those from the famous Stockinger cooperage. The little practiced ageing of the base wine in oak, makes perfect sense for the Chenin Blanc, allowing it to show its noble and elegant character enhanced by a discreet touch of oak.

In the glass: The charisma of the Chenin Blanc makes it ideal for special occasions and celebrations. With its refined character, it is perfect with white meat (roasted or in a creamy sauce) or with aged hard cheese (Comté, Salers...).

Traditional Method by Escher & Thomas:

The “Champagne Method”, today referred to as the “Traditional Method”, is the succession of two fermentations: the first creates the “base wine” by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as “la prise de mousse”. We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

Iwan Escher & Cécile Thomas

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Attitude C, né du cépage Chenin et élevé dans le chêne, il en exprime le caractère et la classe. Charismatique et audacieux, il se plaît au cœur de tous les moments d'exception.

Attitude C:
Created from the classic Chenin and aged in oak, its character is noble and boldly delivers

to its heritage. It stands proud and will be cherished and enjoyed at all exceptional occasions.

« Originalité, qualité et plaisir sont les valeurs d'Escher & Thomas, cultivateurs de fines bulles. Nous élaborons des Extra-Brut authentiques et sincères qui mettent en valeur chacun des cépages dont ils sont issus. »
Cécile Thomas & Iwan Escher

Méthode Traditionnelle
Extra Brut – Vin de France

Mis en bouteille par EMB 37210C
pour ESCHER & THOMAS,
41400 Chissay-en-Touraine

12,5 % Vol 750 ml

www.escher-thomas.com



Contains sulfites

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