**Virginie T Equilibre Extra Brut**

Description:

A Champagne from Virginie T, made in a fresh, precise Extra Brut style. The name Équilibre suggests the aim: bringing together ripe fruit, lively acidity and the complexity that comes with time on the lees, without relying on much added sugar. Expect a crisp, elegant profile, with citrus and orchard fruit balanced by subtle bready and savoury notes. A versatile Champagne that works as an aperitif but has enough character to sit comfortably alongside food.

Tasting notes:
Lemon, green apple, pear, white flowers, brioche, toasted almond, chalk

Allergens:
Contains sulphites.

Dish Pairing:

- Oysters and shellfish
- Smoked salmon
- Tempura prawns
- Parmesan shavings and salted almonds

Talking Point:

Virginie Taittinger founded her own Champagne house in 2008, after more than 20 years working at the family firm, Champagne Taittinger. She now runs it with her son Ferdinand Pougatch. Équilibre is a Premier Cru blend of 50% Pinot Noir and 50% Chardonnay, sourced from the Petite Montagne de Reims. It spends at least five years ageing before release and has a dosage of just 5g/l, placing it firmly in the Extra Brut category.