

BRUT GRAND CRU *Art of blending, the “assemblage”*

Origin

The Brut Grand Cru is a blend of 2 varieties selected exclusively from Grand Cru classified “terroirs”, our own terroir generations. 40% Chardonnay, 60 % Pinot Noir from Verzy with 10 % reserve wines.

Characteristics of the Wine

Aspect: beautiful golden robe with very fine bubbles.

Aroma: subtle and well balanced nose of red fruits, citrus, spices, herbs and toasted bread.

Taste: this Grand Cru is well known for offering a great deal of “terroir” character with delicacy.

Tasting recommendation

This Champagne may be enjoyed both as a fine aperitif or with good food at an optimum temperature of 9 °C-11°C. It may be kept for 3 to 5 years in a cool place (10 to 15°C) away from direct light.

This Champagne is also available in half-bottle and magnum size.

Vinification

The blend is made from the best cuvees from the year to which is added 10% of precious reserve wines. These are wines from previous vintages which have been kept in oak. The wines are then very lightly filtered before bottling.

After this wine has aged for at least 3 years, disgorgement takes place a few weeks before dispatch in order to maximize the aromas obtained by contact with the “lies” the dead yeasts and particles of grape which form into a natural sediment after the second fermentation in bottle. The lies-contact also keeps the wine fresh.

Rewards

AWC 2012: Gold medal

Wine Spectator 2013: 91 points

Challenge International du Vin 2013: silver medal

Decanter Asia 2013: Silver

Gilbert & Gaillard 2014: 89/100

