



Verzy, France

CHAMPAGNE BRUT GRAND CRU

BCLS Retail \$56.59 +801191 (SL) Wholesale \$48.22

91 points Wine Spectator

“A firm, mineral-driven version, with a lightly chalky mouthfeel. This finds fine balance between the bold structure, acidity and well-meshed flavours of green plum, star fruit, green pear, smoke and pastry dough. Drink now through 2021.”

— AN, Wine Spectator, Aug 2013

A beautiful golden colour with very fine bubbles spreads into a palate of complex, subtle and well balanced red fruits, citrus, spices, herbs and toasted bread.

The Louis de Sacy estate vineyards in Verzy have been family-owned since 1633. The Brut Grand Cru is a blend of three varietals selected exclusively from Grand Cru 100% classified terroir, situated in the regions of Montagne de Reims and Côtes des Blancs.

This Grand Cru Brut is well known for offering great terroir characteristics with delicacy.

Technical Data

Pinot Noir 60% (100% Grand Cru)
 Chardonnay 35% (100% Grand Cru, 10% oak ageing)
 Pinot Meunier 5%
 Bottle aged minimum 4 yrs, 3 yrs on lees
 pH: 3.1
 Acidity: 6.5 g/l
 Residual Sugar: 8.1 g/l
 12.4% alc./vol.
 Case 6 x 750 ml

ALSO AVAILABLE in 1/2 bottle size
 +596411 case 12 x 375 Wholesale \$24.45



+801191

Choice Import Agencies