



LOUIS DE SACY

*Famille en Champagne
depuis 1633*



Verzy, France

CHAMPAGNE BRUT ORIGINEL

BC Wholesale \$35.99 (SPEC) + 558981

90

points Wine Spectator

"Aromatic, with ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nut. Tangy finish. Drink now through 2018."—AN/Wine Spectator, Dec 2014

92

points winescores.ca

"Here is a stylish Champagne, which provides a fresh celebratory sipper with a very appealing price tag. Made from a traditional blend of Chardonnay and Pinot Noir with a dash of Pinot Meunier, it offers delicate aromas of white blossoms, toasted apple brioche, hazelnut and sweet lemon. The palate is fine and creamy with classic lees flavours wrapped around buttery pastries and citrus. It's a vibrant style with very good persistence and finesse. You may have just found your new favourite Champagne."—Wine Scores/D. Van Mulligen, Nov 2012

- **Silver Medal** Challenge International de Vin 2008
- **Silver Medal** Grand Prix Int'l du Vin MUNDUS vini 2008
- **Silver Medal** AWC VIENNA (October 2012)

Yellow-gold in colour with a fine and prolific mousse, on the nose is a mix of flowers and fruits with well-developed maturity. Ripe and fruity flavours on the palate with good length and a long, fine finish. This very fine and well structured Champagne reveals its terroir expression without aggressiveness, and may be aged for years.

Subtle aromas of this Brut derive from prolonged aging of blends from selected old vines, carefully blended together with 20% older Grand Cru wines from precious vintage reserve stocks. The cuvee is then very lightly filtered to preserve maximum quality, and undergoes second fermentation in cellars for 2-3 years. Disgorgement a few weeks before release maximises aromas and freshness from contact with the lees.

The Louis de Sacy estate vineyards in Verzy have been family-owned since 1633.

Technical Data

Pinot Noir 67% (20% Grand Cru)
 Chardonnay 30% (20% Grand Cru)
 Pinot Meunier 3%
 Bottle aged minimum 2 years
 pH: 3.08
 Acidity: 4.7 g/l
 Residual Sugar: 7.1 g/l
 12.2% alc./vol.
 Case 6 x 750 ml



+558981

Choice Import Agencies