



Verzy, France

CHAMPAGNE

Cuvée Nue Brut Zero

GRAND CRU

BC Wholesale \$48.22 (SPEC) +20875 Case 6 x 750 ml

Cuvée Nue (means 'Naked Cuvee'), refers to the wine Louis de Sacy considers the most characteristic of their exceptional single-estate Grand Cru terroir in Verzy.

With no dosage and nothing added, the wine is full-bodied and beautifully balanced with plenty of buttery, toasty brioche notes developing further in the glass with each delicious sip.

Blend of 60% Pinot Noir, 35% Chardonnay and 5% Pinot Meunier. Specially selected during harvesting from Grand Cru terroirs, 15% of precious reserve vintages are added to the vinified grapes. The wines are then very lightly filtered before bottling 8 months after harvest, then aged a further 3 years.

Disgorgement only a short time before release enriches the aromas by keeping the wine in contact with the lees for as long as possible to preserve freshness. No sugar dosage is added after disgorgement.

Fine bubbles and a golden colour, with fresh, fruity aromas on the nose and a mix of buttery citrus with hints of red fruit on the palate.

This Champagne may be enjoyed as a fine apéritif or with a variety of cuisine such as seafood, oysters and caviar at an optimum temperature of 9-11°C. It will continue to develop with aging of 3 to 5 years in a cool cellar away from light.

Technical Data

Pinot Noir 60%

Chardonnay 35%

Pinot Meunier 5%

Bottle aged over 3 yrs, 3 yrs on lees

pH: 3.16

Acidity: 6.4 g/l (TH2)

Residual Sugar: < 1 g/l

12.4% alc./vol.

Case 6 x 750 ml



+20875

 Choice Import Agencies