



LOUIS DE SACY

*Famille en Champagne
depuis 1633*



Verzy, France

CHAMPAGNE

Grand Soir 2003 Grand Cru

BC Retail \$89.99 + 478057

90 points Wine Spectator

“Rich and smoky, with a silky texture offering flavors of roast nut, glazed apple and pear, lemon wax and spice. Lightly juicy throughout, with a moderate finish. Drink now through 2015, 420 cases made. –AN” — Wine Spectator 2010 (Web Only)

93 points Tim Pawsey

“Rich, layered, mouth-filling and quite leesy, it’s also nicely weighted without being clumsy. Toasty, apple and pear notes with a touch of citrus and that distinct mineral streak through a lengthy finish.” —Tim Pawsey, HiredBelly.com 12-7-2012

Fine, elegant bubbles and an elegant pale gold colour (which will deepen over time), on the nose a subtle mix of dried fruits and hints of vanilla and toasted brioche. Full bodied on the palate with a finely balanced and fresh bouquet. Only the very best cuvees were rigorously selected from this exceptional year.

Bottled in May 2004 after aging in Corton-Charlemagne barrels, then 30-day 2nd fermentation and long-term aging over 5 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, preserving freshness. The final blend of the wines is very lightly filtered to preserve their character.

This vintage will develop over the next 4 to 5 years to deliver the patient winelover great pleasure well into the Century.

Technical Data

Pinot Noir 60%

Chardonnay 30%

Pinot Meunier 10%

Bottle aged over 5 yrs, 3 yrs on lees

pH: 3.17

Acidity: 6.9 g/l (TH2)

Residual Sugar: 7.1 g/l

12.12% alc./vol.

Case 6 x 750 ml



+4780571

 Choice Import Agencies