



Verzy, France

CHAMPAGNE BRUT GRAND CRU KOSHER MEVUSHAL

BC Wholesale (spec) \$74.99 +304113

90 points Anthony Gismondi

"A rarity in champagne, this is truly a kosher offering which is essentially the same as the normal Grand Cru bottling. Fine white mousse with citrus, toasty, baked apple, pear, almond and sour cherry aromas. Fresh, crisp, drier, brut style with juicy acidity and creamy mousse. Lemon, baked green apple, pear, light raspberry, toasty almond flavours. A fresh, elegant, juicy style with a bit of sweetness on the finish. A very attractive style for current drinking. Good value here."

— AG/ST, Nov 2013

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.

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.

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

Technical Data

Pinot Noir 60%
Chardonnay 35% (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



+304113

 Choice Import Agencies