



## Sélection Brut Nature - Grand Cru - Zéro Dosage

AOC Champagne Grand Cru Bouzy, Champagne, France

*Pure, powerful, it is decidedly a wine for the discerning enthusiast. It can be enjoyed with a clean palate, before a meal, or even with seafood and shellfish, enhancing their marine flavors, especially if they are strongly iodized.*

### THE VINTAGE

- Brut Nature non-dosed without vintage
- Very mostly Pinot Noir completed with Chardonnay, blend of years, perpetual cuvée since 1989
- Reserve 50% (reserve + base = double bottling volume)

### LOCATION

- Bouzy, Ambonnay, Louvois (Grands Crus, Montagne de Reims)

### TERROIR

- Full chalk basement and clay-limestone soil, regular south-facing exposure
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite pleasant autumns

### IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)
- Old vines are no longer uprooted but interplanted to preserve genetic potential



### HARVEST

- Manual picking
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

### WINEMAKING

- Traditional pressing, juice fractionation
- Flotation settling for 4 hours (to limit impurity infusion)
- Fermentation thermoregulation at 18°C.
- Fermentation in tanks adapted to the volumes of the fractions

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise verte allégée					75 cl		EBSEL		3523700000097		3523700000141	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	480	8	10	1.60 kg	10.23 kg	833 kg	32.5 cm.	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm	

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



**AGEING**

- Fine lees fermentation conservation
- Stainless steel tanks to avoid external aroma input
- Malolactic degradation for wine development
- Bottling in July when wines are mature
- Tank and bottle stock rotation of about 7 years

**VARIETALS**

Pinot Noir 85%, Chardonnay 15%

**12.5% % VOL.**

Contains sulphites.

**TECHNICAL DATA**

Age of vines: Over 35 years old years old

Residual Sugar: undosed g/l

**SERVING**

Consumption temperature: 13°C

Aging potential: 2/4 years

**TASTING**

The very high proportion of the softest and roundest Pinot Noir cuvées allows for no dosage, and the small percentage of Chardonnay brings a touch of youth that will prevent heaviness.

**VISUAL APPEARANCE**

Golden-amber hue, present bubble, regular and without exuberance.

**AT NOSE**

Complex, candied fruit and spices, slightly brioche-like, very dense

**ON THE PALATE**

Fleshy and lively at the same time, strong, typical vinous character of the Bouzy terroir. Expressive length on the palate.

**FOOD PAIRINGS**

- Appetizer
- Perfect on oysters
- Smoked, grilled, terrines or raw fish
- Grilled shellfish, in casseroles or fresh, shrimp and prawns
- Raw meats

**CLASSIC FOOD AND WINE PAIRINGS**

Aperitif, International cuisine, Sea food, Shellfish, Fish

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