





Champagne, Champagne Jean Richecourt, Brut, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

The Champagne Jean Richecourt is produced by Champagne Cuperly, which was founded in 1845. After World War II, Jean Cuperly, 7th generation, received acknoledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldiers to escape. The vineyard, 100% in Grand Cru, is now run by 10th and 11th generation Cecile and Sophie Cuperly.

PRESENTATION

Target customer: Champagne and sparkling wines lovers, that are looking for an attractive price. Production: over 5000 cases.

Why consumers buy: Great value for money wine, coming from Champagne.

Selling line: sustainable Champagne, female owned winery, Champagne name at a great pricequality ratio.

LOCATION

Verzy vineyard (Grand Cru).

TERROIR

Calcareous and Marne

WINEMAKING

Champagne is vinified at low temperature (between 16-18 °C), in stain steel vats. There are four different vintages in the blend. 15 % is wine from the Reserve. It is a blend from several vintages and only the "Tête de Cuvée" is used (best part from the juice when pressed just after harvest).

AGEING

24 months ageing before disgorgement - dosage: 9 g/l

VARIETALS

Pinot Noir 50%, Pinot meunier 30%, Chardonnay 20%

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Style: fresh and well-balanced, with the structure coming from the Pinot Noir.

Flavors: yellow fruits, apricot, white flowers

Body: medium

Structure: fruity and lively

Tasting notes: First sight is delicate and lively bubbles and a golden yellow sight. White and yellow fruits as well as red wild berries. Body and punch on the palate with an elegant finish of minerality.

FOOD PAIRINGS

Perfect to enjoy on its own or with meat dishes, roasts, stews.

