



Champagne, Champagne Cuperly, Grande Réserve, AOC Champagne Grand Cru, Effervescent Brut

AOC Champagne Grand Cru, Champagne, France

Champagne Cuperly is a family and independant winery, started in 1845. Today it is run by mother and daughter Cécile and Sophie Cuperly, 10th and 11th generation. After Word War II, Jean Cuperly, 7th generation, received acknoledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldirs to escape. The vineyard covers 60 hectares in the Montagne de Reims, and the majority of it is on 3 villages classified Grand Cru: Verzy, Verzenay and Mailly-Champagne. Great names from Champagne

PRESENTATION

The Cuvée Grande Réserve Brut is a historic blend of our best Grands Crus from the Montagne de Reims, this wine embodies the great aromatic complexity of the estate.

IN THE VINEYARD

Traditional harvesting, only done by hand to preserve the quality of the grapes and select only the best bunches at the best time.

WINEMAKING

Blend of Grand Cru Classé cuvées.

Agein of about 35% of reserve wines in oak barrels from the Montagne de Reims to allow the aromas to gain in complexity and roundness.

Traditional vinification avoiding any premature oxidation. No malolactic fermentation to preserve the natural fruity aroma of the wines and ensure perfect conservation.

Aging of 5 years on lees in the cellars of the House allowing to obtain a complex and fresh wine. Brut 8 g/liter in order to maintain the balance between the freshness and the character of the wine

Expedition liqueur made with a blend of Champagne CUPERLY wine and cane sugar.

VARIETALS

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

Contains sulphites.

AGEING POTENTIAL

2 to 3 years

TASTING

A STRAW YELLOW COLOR

Characterized by fine, lively and discreet bubbles.

AN EXPRESSIVE AND POWERFUL NOSE

It exhales aromas of red fruits, brioche and vanilla.

A PALATE OF GREAT FRESHNESS STRAW

This complex and seductive wine reveals spicy notes of candied fruits, honey and brioche.



