





Champagne, Champagne Cuperly, Grande Réserve Organic, AOC Champagne, Effervescent Brut

AOC Champagne, 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

Resulting from organic viticulture and vinification, the Cuvée de Champagne Grande Réserve Organic is the testimony of the estate to its alliance with Nature and environmental practices that preserve natural resources.

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

Blending of wines from a single harvest.

Traditional vinification avoiding any premature oxidation in thermo-regulated stainless steel tanks

No malolactic fermentation to preserve the natural fruity aroma of the wines and to ensure a perfect conservation.

Aged for 3 years in the bottle on lees in the cellars of the House to obtain a fruity and fresh wine. Brut 6 g/litre 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 meunier 43%, Pinot Noir 30%, Chardonnay 27% Contains sulphites.

AGEING POTENTIAL

2 to 3 years

TASTING

A LUMINOUS GOLDEN YELLOW COLOR

Characterized by fine, lively bubbles.

A FLORAL NOSE

Evolving on notes of almond and cream.

A LIGHT AND SUBTLE PALATE

This wine reveals notes of citrus and exotic fruits which evolve on a delicate touch of honey and almond.



