



Millésime 2006 - Grand Cru

Champagne Grand cru,

This is the Champagne for special occasions, to share with a few privileged enthusiasts, the palate clean and free of any other food. Perfect now, it will age beautifully to provide a rich, succulent wine.

PRESENTATION

Picked by hand, with selective screening on the bunch. Half Pinot Noir for its personality, its roundness and the typical terroir character and half Chardonnay for its freshness and particularly its lasting properties. The selection is made as a priority from low-yield vines to achieve an accurate regional quality. Dosage: 6 grams per litre.

THE VINTAGE

A relatively mild winter and successive summer temperatures and thunderstorms throughout the flowering to mark finally the dry harvest vintage. We took the risk to start the harvest while other viticulturists had finished, to reach full maturity. This year is considered "average" for the uninitiated, however with this late picking, it promised a rich and complex wine since birth.

LOCATION

Grand Cru from terroirs of BOUZY, AMBONNAY et LOUVOIS

TERROIR

Bouzy is a village of Grande Montagne de Reims, especially of the "Côte des Noirs (Coast of Blacks)" because stronghold of Pinot Noir.

On its slopes, vine grows on soils consist of fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of runoff. Silts of the plate cover by a fertile coat the tops of hills, and old alluvium formed of sand, gravel and chalk pebbles.

It is well suited to the Champagne wine. Usually light in color, it provides in the day in favor of the vine a good reflection of the warmth and light. Rather thin, it is conducive to quality

The basement is chalk bélemnites upper Santonian (Campanian) and chalk micrasters Lower Senonian of the Marne.

Deposed by the seas of the end of the Mesozoic era, there was a few hundred million years the chalk of Cretaceous is to 200 meters deep. It absorbs heat and return it. She did the same with water to regulate the absorption by vines that plunges its roots up to 3-4 meters deep.

The climate is generally that of the Paris Basin, with generally mild winters, spring uncertain, hot summers and cool autumns but usually quite beautiful.

IN THE VINEYARD

Vines grown on the principle of sustainable viticulture, using organic fertilizers, natural weed and other techniques to preserve the best of nature. The old vines are no longer maintained but torn by inter-planting to maintain the diversity of genetic potential.



WINEMAKING

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VARIETALS

Chardonnay 50%, Pinot Noir 50%

12.5% % VOL.

TECHNICAL DATA

Production volume: 3 600 bottles

Age of vines: > 35 years years old

SERVING

Serving temperature: 12 ° C - Potential: now to 5 years

TASTING

Aspect : fine bubbles, persistent mousse, bright golden colour. - Bouquet: initially discreet, its finesse expands into floral notes, hay and fern, ending with morello cherry. Slightly honeyed. - Palate : clean, lively attack, well-balanced, with a lingering taste worthy of the greatest crus.

FOOD PAIRINGS

Fish with cream, fish terrines, raw fish - Shellfishes, grilled shellfish, seafood, shellfish in sauce, shrimps and prawns, cassiolette of shellfish, fresh shellfish.

Type of bottle					Volume (ml)		item code	Bottle barcode		Case barcode	
Champenoise verte allégée					75 cl		EBMIL04	35237000000264		35237000000301	
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

