





Remy D'Audierre, AOC Champagne Grand Cru, Brut

AOC Champagne Grand Cru, Champagne, France

A special cuvée is crafted each year in homage to the contributions of former winemaker Rémy d'Audierre, embodying complexity, uniqueness, and generosity.

PRESENTATION

A family-owned and independent house for 8 generations. Since the 19th century, each generation has contributed unique expertise, heritage, and history to create authentic and complex Champagnes. All vineyards are Grand Cru classified and primarily situated in the Montagne de Reims, specifically in the villages of Verzy, Verzenay, and Mailly-Champagne. The Pinot Noir grapes thrive on chalky and clay-limestone soils, benefiting from a continental climate that enhances complexity while preserving acidity. On chalky soils, Chardonnay expressed its minerality and a crisp acidity, with a fresh and saline finish, adding elegance and balance to the blend, as well as aging qualities. Remy d'Audierre was a former winemaker at the estate and to honor his tremendous work, a special cuvée is being produced every year.

LOCATION

Montagne de Reims - Grand Cru

TERROIR

Clay, limestone and flint.

WINEMAKING

Fermentation in oak barrels from the Champagne region and stainless steel tanks. No malolactic fermentation.

AGEING

4 years on the lees

VARIETALS

Pinot Noir 60%, Chardonnay 40%

12,5 % VOL.

Contains sulphites

TECHNICAL DATA

Age of vines: 35 years old Residual Sugar: 8 g/l

SERVING

6°/8°0

TASTING

An expressive and complex bouquet for an overall elegant and suave Champagne.

VISUAL APPEARANCE

Lemon yellow, with lively bubbles forming a cordon of medium intensity.

AT NOSE

Red fruits, brioche and delicate notes of dried fruits and vanilla.

ON THE PALATE

Candied fruits, honey and brioche.



FOOD PAIRINGS

Roasted vegetables, cheese platters, grilled meat, mushrooms.



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