





## Sélection Brut Nature - Grand Cru - Zéro Dosage

AOC Champagne Grand Cru Bouzy, Champagne, France

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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*Pure, potent, it is definitely a wine for the enlightened amateur. It is drunk on a clean palate, before the meal. It brings out the marine flavours of seafood and shellfish, particularly as they will be highly iodized.*

## PRESENTATION

The very high proportion of the roundest vintages of Pinot noir allows the absence of dosage and the small fraction of Chardonnay brings a touch of youth which will avoid heaviness.

## THE VINTAGE

Assembly of the year and grape variety. The amount of assembled wine is twice the volume bottled, the remaining part is kept in tanks as a base to assemble the next. Thus in time, you will find the "homemade taste" perfectly reproduced that characterizes this wine.

## 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 constituted of fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of runoff. Silts of the plate cover with 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 can go down to 200 meters deep. It absorbs heat and returns 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, uncertain spring, 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 torn but maintained by inter-planting to preserve the diversity of genetic potential.

## VINIFICATION



Picked by hand, with selective screening on the bunch. 90% Pinot Noir from the most adaptable vintages, with theroundness that avoids the need for any dosage, and 10% Chardonnay for a hint of youth that will prevent heaviness.

Stock in vats and bottles about 7 years.

No dosage.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise verte allégée					75 cl		EBSEL		3523700000097		3523700000141	
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	

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## VARIETALS

Pinot Noir 85%, Chardonnay 15%

## 12.5% VOL.

GM: This product does not contain any GMOs or elements derived from GMOs  
Contains sulphites. Does not contain egg or egg products.  
Does not contain milk or milk-based products.

## TECHNICAL DATA

Production volume: 3 500 bottles  
Age of vines: > 35 years old

## SERVING

Serving temperature: 12 ° C - Potential: 2 / 5 years

## TASTING



Aspect: amber-gold, the bubbles are evident, steady and not too exuberant.  
Bouquet: complex, crystallised fruits and spices, a hint of brioche, very dense.  
Palate: a wine that is both full-bodied and lively, strong -inosity typical of the Bouzy region. Lingers in the mouth expressively.

## FOOD PAIRINGS

Aperitif  
Smoked, grilled, in terrines or raw fish  
Shellfish, grilled, in casseroles or fresh, shrimps and bouquets  
Raw meat

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