

ERNEST REMY

GRAND CRU EXTRA BRUT BLANC DE NOIRS

2005 VINTAGE



THE STORY:

1883... the first Champagne brings out the Family house's cellar in Mailly. The village of Mailly has been classified as one of the 13 "Grand Cru" villages, due to the exceptional quality of the grapes.

It is the original style and identity of Ernest Remy and remains the same year after year.

It is the Quintessence of a unique soil with both exceptional character and tipicity.



THE WINE:

100% Grand Cru grapes, reflecting the peculiarities of the exceptional 2005 harvest. Champagne Ernest Remy only produce a vintage wine when the quality of the grapes from its vineyards allows.

VINTAGE: 2005

CLASSIFICATION: Grand Cru

GRAPE VARIETAL: 100% Pinot Noir

SOIL:

The pinot noir is from the village of Mailly-Champagne, in the heart of Grand Crus villages, on the slopes of the Montagne de Reims.

The Marlstone soil with a strong presence of limestone ensures a natural irrigation of the vineyard.

WINEMAKING:

Aged in bottle for 72 months in our vaulted chalk cellars, while the regulation which governs the Champagne AOC requires only 36 months. The quality of the grapes allows the champagne to slowly mature and develop its full aromatic potential: power and length in the mouth.

The grapes have the right balance between acidity, sugar and flavourings must be perfect.

DOSAGE:

Approximately 4 g of sugar per litre (gross extra). Its low dosage enhances the more sophisticated aromas of the 2005 vintage.

TASTING NOTES:

Brilliant clear pale golden color with fine and delicate bubbles.

On the nose, complex aromas of fresh ripe fruits, apple, peach and apricot to citrus fruits, dominate.

The palate is soft and powerful in the same time, well-rounded with an amazingly long finish.