

ERNEST REMY

GRAND CRU DEMI-SEC BLANC DE NOIRS



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:

Grand Cru of wines from different years, it is called Cuvée as it is only from the heart of Press.

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 Marno-Calcareous ground in which Chalk dominates ensures constant natural irrigation of the vineyards.

WINEMAKING:

This Cuvée is aged 36 months in natural underground limestone cellars. This represents three times the minimum required by the champagne AOC law. Such long ageing optimize the process and helps creating a more complex and deep flavor.

DOSAGE:

39 g of sugar per litre : a true Demi-Sec !

TASTING NOTES:

The delicate pale gold color of the robe shows hints of silver. While the nose is seduced by the aromas, the complexity of the flavors explode on the palate. After an initial flavor of dry fruits, slight roasted and biscuit aromas come.

A Fine Champagne for a sweet celebration!