

ERNEST REMY

GRAND CRU BRUT 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 Marlstone soil with a strong presence of limestone ensures a natural irrigation of the vineyard.

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 structure.

DOSAGE:

7 grams of sugar per litre (light).

TASTING NOTES:

This Cuvée shows a brilliant golden color, distinctive of black grape varieties. Very fine bubbles. On the nose, it has a beautiful aromatic complexity, ripe fruit and spicy aromas, with hints of peach and pear. The vinous champagne presents a subtle combination of structure, length and vivacity. The bubbles are like velvet.

REVIEWS:

90 points rating by the *Wine Spectator*

90 points rating by the *Wine & Spirits magazine*