



Brut Cuvée Réservee Grand Cru

Locality: Bouzy

Grape Variety: PINOT NOIR 80% - CHARDONNAY 20%

Vines Age: 35 years old and normal yield

Production: 40,000 bottles/year

Vine growing: traditional method with deep plowing to enhance the characteristics of Bouzy's soil.

Wine Making: Natural yeast at the start of the fermentation process, then several selected yeasts are added along the process. No malolactic fermentation which allows adding freshness and delicacy to the specific characteristics of the Pinot Noir. Thermo regulated fermentation. Cooling and filtration prior to bottling.

Alcohol content: 12.5%

Color: Pale Gold

Aroma: Strong and typical nose, mixing notes of red fruits and dried fruits.

Mouth: Opulent, rounded and straight. A fruity style, excellent expression of Bouzy's soil.

Awards: International Wine Challenge Blaye Bourg => Bronze Medal 2006 & Gilbert & Gaillard rating 2007 => 89/100