

DOMAINE EGLY-OURIET

Ambonnay Rouge Coteaux Champenois 'Cuvée des Grands Côtes' Vieilles Vignes

Domaine Egly-Ouriet Champagne is sensual and unforgettable, a required wine for Champagne lovers who crave the power and finesse of Pinot Noir-based wines. Winemaker Francis Egly's practice of harvesting very ripe grapes and aging his wines in barrel for years longer than almost any other Champagne house are some of the technical decisions that set his art apart from the rest; yet it is the results that captivate. Egly-Ouriet Champagne is age-worthy, sumptuous and at times surreal; these wines are unquestionably the pinnacle of Pinot Noir-based Champagne. His Coteaux Champenois still wine is also held as the finest in its class. Proudly, North Berkeley Imports was one of the first importers to bring Egly-Ouriet wines to the United States.

WINERY: Domaine Egly-Ouriet

WINEMAKER: Francis Egly

ESTABLISHED: 1930

REGION: FRANCE • Champagne • Ambonnay

APPELLATION: Coteaux Champenois AOC

BLEND: 100% Pinot Noir

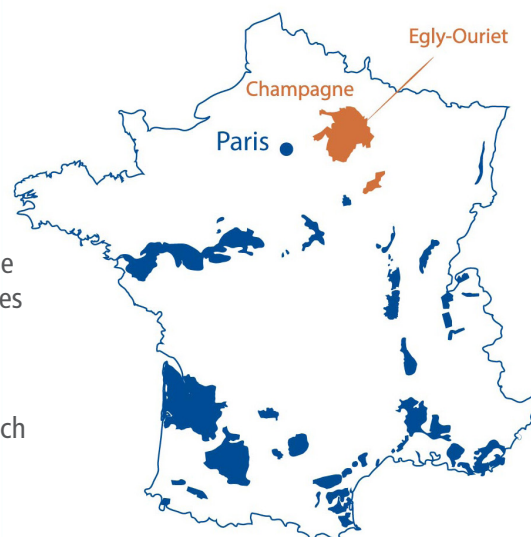
VINEYARDS: Low-yielding estate vines, rated grand cru, are located in Ambonnay. Winemaker Francis Egly selects fruit from older vines mid-slope on a single parcel, which is shaped naturally like an amphitheater, and faces south. Soils combine chalk and limestone.

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels. Aged for 20 months in barrel, with approximately 30% new wood; the rest one-year barrels. Bottled by hand, unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberries, minerals, wildflowers, light spice. Silky yet weighty; texture reminds of Chambolle-Musigny wines. Flavors suggest red berries, light vanilla, minerals. Very long.

PAIRING SUGGESTIONS: Grilled red meat; refined game dishes; aged French cheese



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com