



DOMAINE EGLY-OURIET

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

Domaine Egly-Ouriet Champagne is sensual and unforgettable, a necessary experience for those who crave the power and finesse of Pinot Noir-based wines. What you'll find at this family "grower" house is truly vinous Champagne, wines striking in their concentration and complexity. Winemaker Francis Egly's practice of harvesting very ripe grapes and aging his wines in barrel for years 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. 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

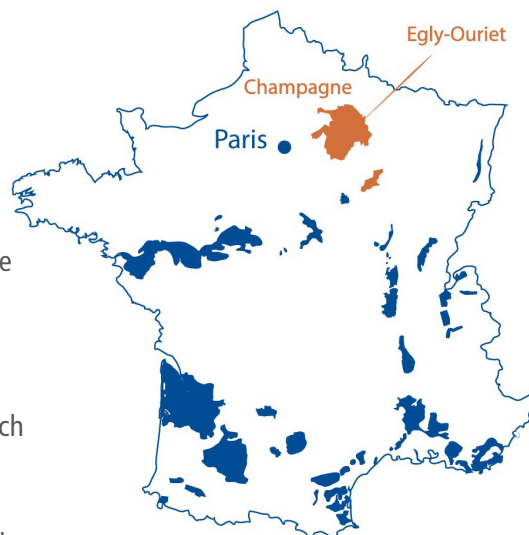
VINEYARDS: Low-yielding estate vines, rated grand cru, are located in Ambonnay. Winemaker Francis Egly selects fruit from older vines mid-slope from a series of parcels that are in the form of a natural amphitheater, all essentially facing south. Soils combine chalk and limestone.

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels. Aged for 20 months in barrel (30% new); 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. Flavors suggest red berries, light vanilla, minerals. Very long.

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



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