

DOMAINE EGLY-OURIET

Premier Cru Brut

'Les Vignes de Bisseul' NV

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: Champagne AOC

BLEND: 80% Chardonnay, 10% Pinot Noir, 10% Meunier

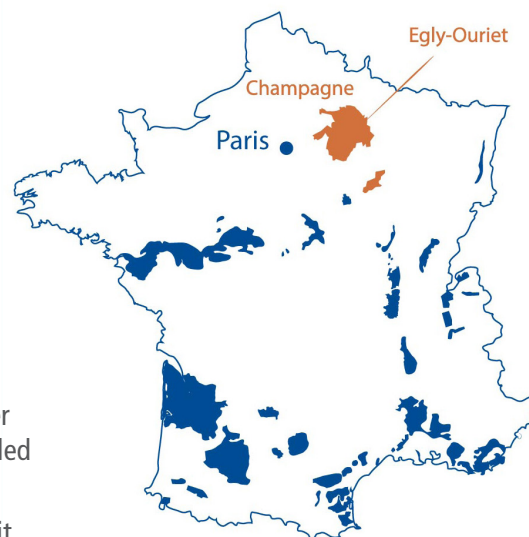
VINEYARDS: Estate vines located in the village of Bisseuil, east of Aÿ; the village is known for its Chardonnay on south-facing slopes.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in older French oak barrels. Aged for four years in bottle. Dosage 3 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Pale lemon. Aromas of white flowers, stone fruit, lemon curd, and light nuts. Medium-bodied, textured and long; bright acid.

PAIRING SUGGESTIONS: As an aperitif; with charcuterie or smoked meats/fish; fresh or moderately aged French cheese



NORTH BERKELEY IMPORTS

northberkeleyimports.com