

DOMAINE EGLY-OURIET

Brut 'Les Premices' 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: 1/3 Pinot Noir, 1/3 Chardonnay and 1/3 Pinot Meunier

VINEYARDS: Vineyards located on the Massif de Saint-Thierry, near the village of Trigny, northwest of Reims. Soils are sandy, with some clay.

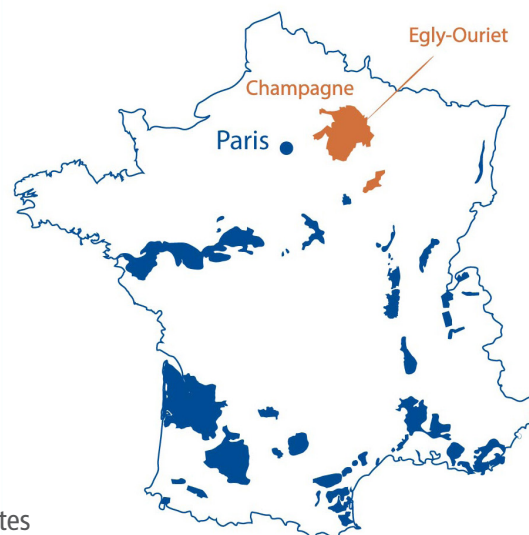
AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged for three years in bottle. Dosage 2 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Pale lemon. Aromas of white flowers and marzipan, white peaches, light herbs. Bright and precise, with peppery notes and citrus zest. Savory, with a mineral finish; long.

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

NOTES: Translated from the French, 'prémices' signifies "a beginning." Derived from the Latin *primitiae*, which means the first fruits of a harvest, set aside as an offering to the gods in antiquity.



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