

## DOMAINE EGLY-OURIET

### Premier Cru Brut

### 'Les Vignes de Vrigny' 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 • Ambonny

**APPELLATION:** Champagne AOC

**BLEND:** 100% Pinot Meunier

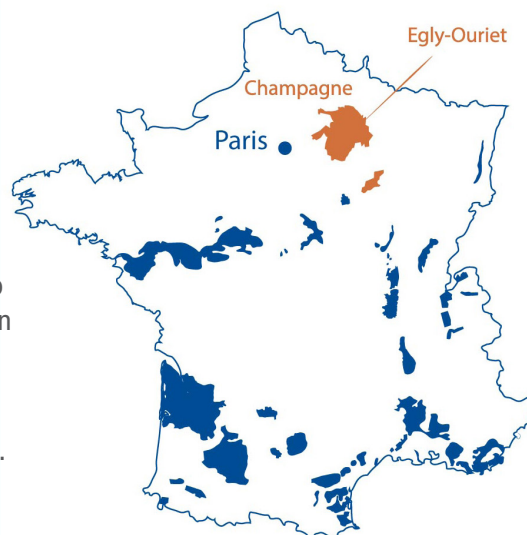
**VINEYARDS:** Estate vineyards (just under five acres) planted exclusively to Pinot Meunier on chalky soils (rated premier cru) in the village of Vrigny, on the Montagne de Reims.

**AGE OF VINES:** 40 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in tank. Aged in bottle for three years. Dosage 1 gram/L. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of apricots, herbs, light cream. Supple and fresh; harmonious and balanced.

**PAIRING SUGGESTIONS:** Smoked salmon; Asian-inspired cuisine, especially sushi



## NORTH BERKELEY IMPORTS

[northberkeleyimports.com](http://northberkeleyimports.com)