

DOMAINE EGLY-OURIET

Blanc de Noirs Grand Cru Brut 'Les Crayères' 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 • Ambonny

APPELLATION: Champagne AOC

BLEND: 100% Pinot Noir

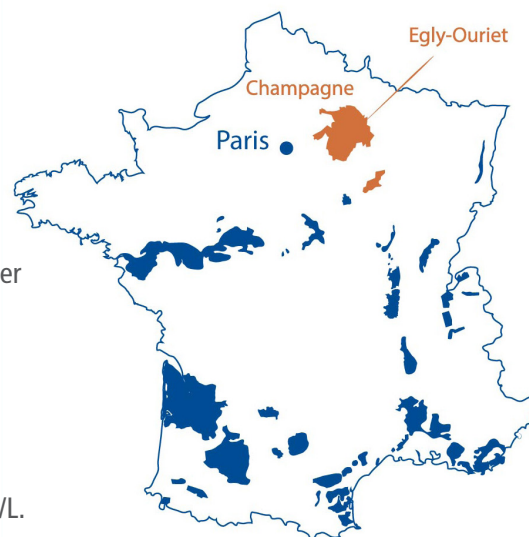
VINEYARDS: One of the finest, south-facing terroirs in Ambonny, the single-vineyard 'Les Crayères' offers a taste of history, evoking the character of Champagne more than a century ago before Chardonnay vines were introduced to the region. Soils are pure chalk.

AGE OF VINES: 70 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels (20% new wood). Base vintage 2009, making up 50% of the blend; the rest 2008. Aged for five years in bottle. Dosage 3 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Yellow gold. Aromas of toast, yellow fruits, red berries, baking spices. Full-bodied, effusive and powerful; flavors of ginger, cardamom, red fruits, nuts.

PAIRING SUGGESTIONS: Charcuterie or smoked meats/fish; well-aged, ripe cheeses



NORTH BERKELEY IMPORTS

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