

DOMAINE EGLY-OURIET

Grand Cru Extra Brut 'V.P.'

(Vieillessement Prolongé)

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: 70% Pinot Noir and 30% Chardonnay

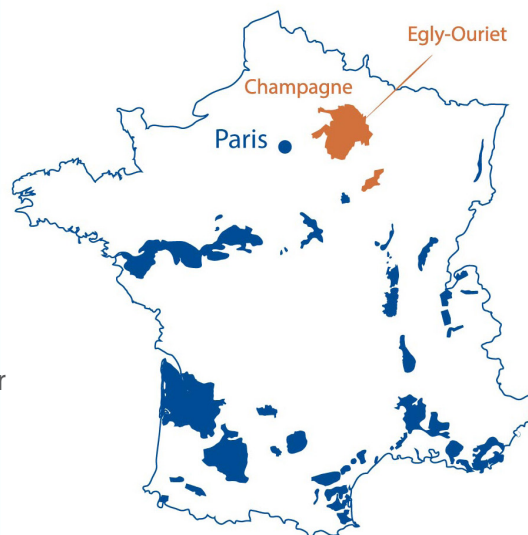
VINEYARDS: Estate vineyards (planted in the 1970s) are located in the villages of Ambonnay, Verzenay and Bouzy. Soils combine chalk and limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in older French oak barrels. Base vintage 2008, making up 60% of the blend; the rest 2006. Aged in bottle for eight years (vieillessement prolongé means "extended aging"). Dosage 3 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Pale yellow. Aromas of spiced pears, yellow peaches, baking spices, warm oatmeal. Precise, spicy, vinous; flavors of ginger, red apple, citrus fruits, toast.

PAIRING SUGGESTIONS: Rich seafood (like scallops or crab with garlic/ginger), roasted duck with stone fruit



NORTH BERKELEY IMPORTS

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