

DOMAINE EGLY-OURIET

Grand Cru Brut Millésime 2006

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: 70% Pinot Noir and 30% Chardonnay

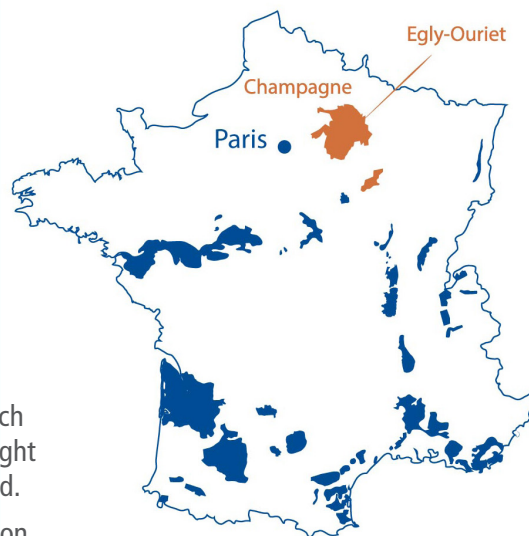
VINEYARDS: Estate vineyards (planted in the 1970s) are located in Ambonny. Soils combine chalk and limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels (25% new wood). Malolactic conversion stopped. Aged for eight years in bottle. Dosage less than 2 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Yellow gold. Light effervescence. Aromas of lemon oil, peachy butter, white pepper, light truffled notes. Full-bodied and creamy; very Burgundian in style. Flavors of toast, red fruits, baking spices, candied lemons.

PAIRING SUGGESTIONS: Smoked fish; baked oysters; roasted game birds



NORTH BERKELEY IMPORTS

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