



DOMAINE EGLY-OURIET

Grand Cru Brut Rosé

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, with the addition of Ambonnay Rouge (vintage 2010) for color

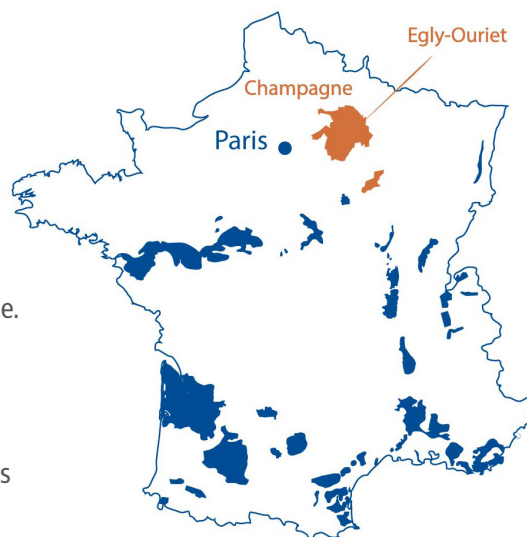
VINEYARDS: Estate vineyards (planted in the 1970s) are located in the villages of Ambonnay, Verzenay and Bouzy. Soils blend chalk and limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts half in French oak barrels (10% new wood) and half in tank. Base vintage 2011, making up 50% of the blend; the rest 2010 and 2009. Aged for three years in bottle. Dosage 3-4 grams/L. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of blood orange, wildflowers, pomegranate jam. Creamy and full-bodied; red fruits, lemon zest, light spice.

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



NORTH BERKELEY IMPORTS

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