



DOMAINE PETIT & BAJAN

Grand Cru Brut Rosé 'Nymphaea'

Richard Petit's family roots in Avize go back centuries, caring for Chardonnay on the chalky soils of the Côte de Blancs. Véronique Bajan's clan hails from Pinot Noir terroir in Verzenay, grand cru land on the Montagne de Reims. Love, then marriage, came first in 1997; then in 1999, when Richard took over his family's winery in Avize, the idea that they could create wine together blossomed. With Richard's attention to detail in the fields and Véronique's tasting prowess in the cellar, the small-batch, grand cru wines of Petit & Bajan are very much the voice of Champagne's new generation. These are bold, vinous wines that set a higher bar for grand cru Champagne.

WINERY: Domaine Petit & Bajan

WINEMAKER: Richard Petit

ESTABLISHED: 2008

REGION: FRANCE • Champagne • Avize

APPELLATION: Champagne AOC

BLEND: 90% Chardonnay and 10% Pinot Noir (still wine)

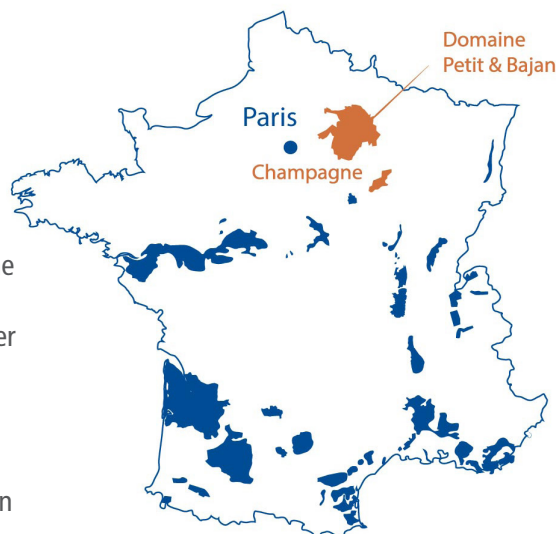
VINEYARDS: Estate vines (Chardonnay) are found on pure chalk soils in the villages of Avize, Oger and Cramant; estate vines (Pinot Noir) are found on a mix of chalk and clay in the village of Verzenay. The estate farms just over seven acres total.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Rosé d'assemblage. Chardonnay grapes pressed directly in a hand-cranked, upright wooden press and fermented on selected yeasts in temperature-controlled, stainless steel tanks. Malolactic conversion allowed. Pinot Noir vinified as a dry wine, macerated for one month and aged briefly in French oak. Base vintage 2014. Aged for a minimum of 15 months. Dosage 3 g/L.

TASTING IMPRESSIONS: Aromas of wild strawberries, raspberries, blood orange, toast, light baking spices. Bright and fresh, very juicy; more blood orange on the palate, lacy and refined.

PAIRING SUGGESTIONS: As an aperitif; with grilled white meats



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com