



DOMAINE EGLY-OURIET

Blanc de Noirs Grand Cru Extra Brut 'Les Crayères' Vieilles Vignes NV

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: 100% Pinot Noir

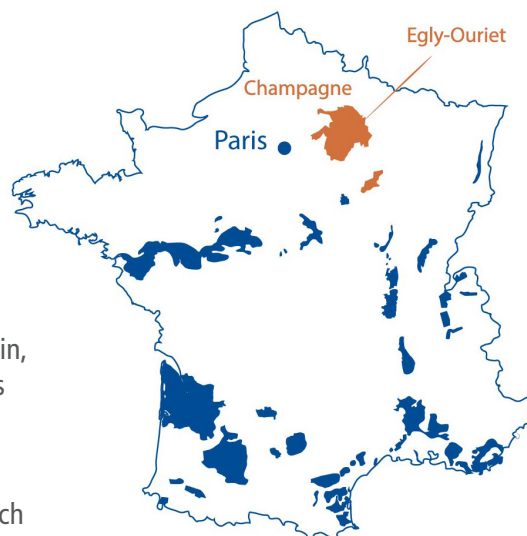
VINEYARDS: One of the finest, south-facing terroirs in Ambonnay, the single-vineyard 'Les Crayères' is located east of the village. Topsoils are thin, and underneath is a thick layer of chalk, many feet deep; this is the "terres blanches" or white soils of Ambonnay. (The lieu-dit means "chalky.")

AGE OF VINES: 70 years, on average (many planted in 1946-1947)

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels. Aged for five years in bottle. 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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