

DOMAINE EGLY-OURIET

Grand Cru Extra Brut Millésime 2016

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

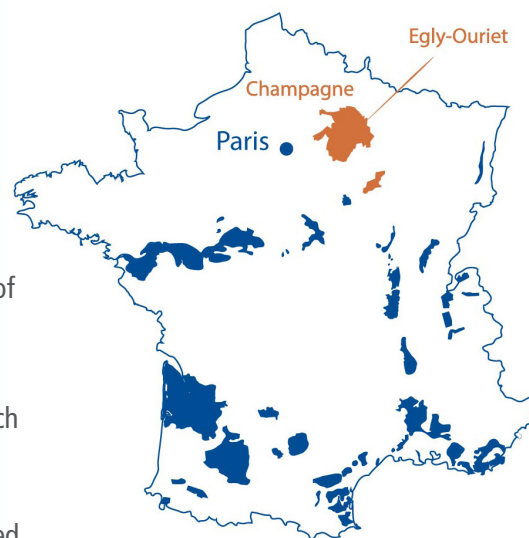
VINEYARDS: Estate vineyards are located in the grand cru-rated villages of Ambonnay, Verzenay and Bouzy. Soils combine chalk and limestone.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels (15-20% new). Aged for eight years in bottle. Dosage 1g/L. Unfined and unfiltered.

TASTING IMPRESSIONS: Pale yellow gold. Aromas are focused and refined, with citrus pith and wildflowers. Flavors are energetic, with more citrus notes and warm toast; very long. Winemaker Francis Egly compares 2016 with the exceptional 2012 vintage in Champagne.

PAIRING SUGGESTIONS: Smoked fish; fresh shellfish; sushi; white meats



NORTH BERKELEY IMPORTS

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