

## Champagne Hubert Paulet Cuvée Risléus Brut 2002



**Region:**  
France – Champagne –  
Montagne de Reims

**Blend:**  
33% Pinot Meunier,  
20% Pinot Noir,  
47% Chardonnay

**Farming Practices:**  
Sustainable

SKU 763565

**\$107.99\***  
**6 x 750ml**

**\*BCLDB Hospitality Price  
(Exclude Taxes)**

**\*\*Prices subject to change  
without notice**

A bouquet of pear, melon, blood orange, jasmine and hints of roasted coffee, licorice, and vanilla greet the nose. The palate is supple, rich, and concentrated with orchard and stone fruits that are brightened by notes of orange peel. The finish has a chalky minerality with smoke and fruity notes. The grapes are harvested from the estate's vineyards and are over 35-years-old. The wine is aged for 8 months in barrels and the élevage takes 72 months sur lattes followed by another 10 months in the bottle after disgorgement. This intense Champagne is an ideal pairing with vol au vent or other poultry dishes.

Champagne Hubert Paulet was founded towards the end of the 19th century. Covering 20 acres of vineyards around the village of Rilly-la-Montagne. Focusing on organic growing to preserve the unique chalk terroir. Run by Olivier Paulet, the 4th generation of vignerons, their wines focus on the chalky terroir through natural viticultural practices. All fruits are harvested by hand and are fermented in tile and stainless steel vats. The average age of the vines is 22-years-old, keeping yields low with only producing 2000 cases per harvest. Champagne Hubert Paulet produces some of the most stunning wines due to their commitment to expressing such a unique terroir

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