

## Champagne Vilmart & Cie Coeur de Cuvée Brut 1er Cru 2009



**Region:**  
France – Champagne  
Vallée de la Marne

**Blend:**  
80% Chardonnay  
20% Pinot Noir from selected  
vines: 55 years old.

**Farming Practices:**  
Organic

SKU 756536

**\$160.99\***  
**6 x 750ml**

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

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

The initial aromas of hazelnut and brioche awaken the senses. Next the elegant notes of vanilla and dried fruit are married with more subtle lemon flavors. The nose is both elegant and powerful conveying great complexity and beautiful harmony. Flavors of butter, crème brûlée, and white pepper blossom on the palate, then carry through to a finish that is generous and ample but inherently fresh.

Wine writer Peter Liem writes: "Vilmart & Cie is not only one of the greatest grower-estates in Champagne, but one of the finest champagne producers of any type in the region." Family owned since it's foundation in 1890, Vilmart owns and organically farms 11 hectares of prime Premier Cru vineyards in and around the village of Rilly in the heart of the Montagne de Reims. The vineyards are planted with 60% Chardonnay and 40% Pinot Noir with parcels ranging in age from 35-years-old to over 50 years. All of Vilmart's wines are fermented and aged for at least 10 months in oak: foudres for the non-vintage wines, and 600-liter or 225-liter barrels for vintage-dated ones. In addition, none of the wines go through malolactic fermentation. Wines undergo extended aging prior to release, from 3-4 years for NV and 5-7 years for Vintage.

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