

Champagne Egly-Ouriet Grand Cru Brut Rosé N/V



Region:
Ambonnay, Champagne

Blend:
80% Pinot Noir (8% Ambonnay
Rouge)
20% Chardonnay
Partially vinified in barrel
Dosage = 2 grams/litre

Farming Practices:
Lutte raisonnée

SKU 840918

\$135.99*
6 x 750ml

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

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

This rosé is very dry compared to many rosé champagnes. With notes of crunchy violets and red fruits, this is a fruit compote with warmth and many savoury notes. With a gorgeous bouquet of aromas, the tradition is creamy and resonates the elements of Egly-Ouriet Champagnes.

The vineyards in the Grand Cru village of Ambonnay, the Egly family uses organic practices to create the purest champagne derived from the legendary terroir. There is potential in the sparkling wines to develop in bottle for many years. This small estate claims 9.7 hectares of Grand Cru vineyards, mostly in Ambonnay (8ha), but also in Bouzy (0.3ha) and Verzenay (1.4ha). These vineyards are planted to 75% Pinot Noir and 25% Chardonnay. He also has a small (2ha) plot of 1er cru Pinot Meunier in the village of Vrigny. Throughout all the holdings, the vines average over forty-five years of age, this coupled with green harvesting ensures very low yields and great concentration of flavour in the fruit.

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