

Champagne Egly-Ouriet Premier Cru Brut 'Les Vignes de Vrigny' N/V



Region:
Ambonnay, Champagne

Blend:
100% Pinot Meunier
Vinified in tank
Dosage = 2-3 grams/litre

Farming Practices:
Lutte raisonnée

SKU 778571

\$78.99*
6 x 750ml

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

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

The champagne is not only fresh, but also stimulating. It is bright with great expression, class and has notes of dried orchard fruit, mint, hazelnuts, chamomile and dried flowers – a very well-balanced champagne! The pinot meunier grapes come from 40 year-old vines in the Premier Cru village of Vrigny and are aged on the lees for 36 months.

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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