## Fernand Lemaire

Tradition Brut Tradition Rosé Brut Grand Reserve Extra Brut Blanc de Blancs Brut Myra Extra Brut Millesimi 2012





## Grand Reserve Extra Brut

Tucked into the heart of Champagne, just 3 miles from Epernay, the small **French village of Hautvillers ("High Village") is home to the 4th generation Champagne house of Fernand Lemaire** (and to Dom Pérignon). Crafted with all estate-owned grapes, and celebrated for quality Champagne, **Fernand Lemaire is one of the last Champagne houses to hand-riddle each bottle**. The estate cultivates the classic grapes of Champagne: Chardonnay, Pinot Noir, Meunier on 15 acres of vineyard. **Rich in tradition and laser-focused on quality** at every step of the process, vineyard to bottle, Fernand Lemaire gives voice to the esteemed terroir through conscientious site management, skilled viticultural practices, and excellent winemaking methods to produce **high-definition Champagne from a single estate**.

Region: Champagne

Appellation: Vallée de la Marne

Vine Age: 40 years

Varietals: Chardonnay (80%), Pinot Noir (20%)

Soil Type: Chalk, clay and limestone

Alcohol: 12.5% Closure: Cork UPC: text here. Size: 750 ml Vinification : Hand-harvested followed by direct press, on lees 3-6 mo in tank before blending. Ageing in the cellar with 60 months on lees. Disgorging 3 months before dispatch. Dosage: 5 g/L

Tasting Notes: Full-bodied cuvée that brings dried fruit aromas, chiseled acidity and vibrant minerality. Long, elegant finish.

**Food Pairing:** Delicious with classic caviar, seared scallops, Asian fusion or juicy pork tenderloin.

"Balanced, Rich .. White Fruits & Streaked with Citrus" - 91 Points, Wine Enthusiast

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