

Fernand Lemaire

Tradition Brut

Tradition Rosé Brut

Grand Reserve Extra Brut

Blanc de Blancs Brut

Myra Extra Brut

Millesimi 2012



FERNAND LEMAIRE
CHAMPAGNE
A HAUTVILLERS

Tradition Rosé 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 (95%), Pinot Noir (5%)

Soil Type: Chalk, clay, limestone

Alcohol: 12.5%

Closure: Cork

UPC: text here.

Size: 750 ml

Vinification : Manual harvesting, then direct press with separate vinification. Time on lees is 3-6 mo in tank before blending. Dosage: 7.5 g/L.

Tasting Notes: Opens with refreshing citrus and red berry aromas. Lively acidity and elegant textures round out the expansive finish.

Food Pairing: Delicious with seared salmon drizzled with olive oil, citrus and dill, or fresh oysters, and juicy leg of lamb.

**“Refreshing, Crisp, with Hints of Red Fruits & Citrus.”
- 90 Points, Wine Enthusiast**

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