## Fernand Lemaire

Tradition Brut Tradition Rosé Brut Grand Reserve Extra Brut

Blanc de Blancs Brut

Myra Extra Brut Millesimi 2012





## Blanc de Blancs Brut

In the heart of Champagne, just 3 miles from Epernay, the small village of Hautvillers ("High Village") is home to 4th generation estate Fernand Lemaire (and to Dom Pérignon). Crafted with all estate-owned grapes, and celebrated for quality Champagne, Lemaire is one of the last Champagne houses to hand-riddle each bottle

The estate cultivates the classic grapes of the region: Chardonnay, Pinot Noir, Meunier on 15 acres of vineyard. Rich in tradition and laser-focused on quality at every step of the process,. Fernand Lemaire gives voice to the esteemed terroir through conscientious site management, skilled viticultural practices, and excellent winemaking methods, to produce their exceptional Champagne

Region: Champagne

Appellation: Vallée de la Marne

Vine Age: 40 years

Varietals: 100% Chardonnay

Soil Type: Chalk, clay and

limestone

Alcohol: 12.5% Closure: Cork UPC: #3760076020032

Size: 750 ml

**Vinification**: Hand-harvested prior to direct press. Ageing in the cellar of 60 months minimum. Disgorging 3 months before dispatch

Dosage: 7.5 g/L

Tasting Notes: White flowers and citrus fruit aromas followed by fresh pastry and buttery notes. Nice length and balanced finish.

Food Pairing: Delicious as an aperitif or to accompany flaky white fish drizzled with a rich cream sauce or consider crispy crab rangoons.

"Textured with Minerality & Fine Acidity" - 93 Points, Wine Enthusiast

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