

Fernand Lemaire

Tradition Brut

Tradition Rosé Brut

Grand Reserve Extra Brut

Blanc de Blancs Brut

Myra Extra Brut

Millesimi 2012



FERNAND LEMAIRE
CHAMPAGNE
À HAUTVILLERS

Tradition 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: Chardonnay (34%),
Pinot Noir (33%), Meunier (33%)

Soil Type: Chalk, clay and
limestone

Alcohol: 12.5%

Closure: Cork

UPC: #3760076020001

Size: 750 ml

Vinification : Hand-harvested to direct press. Each grape variety undergoes separate vinification. Rest on lees 3-6 months before blending. Age 24-30 months in cellar. Disgorged 3 months before shipping.

Dosage: 7g/L

Tasting Notes: Fine effervescence, subtle nose focuses on white peach and citrus. Balanced minerality, vibrant acidity carry through to a clean, crisp finish.

Food Pairing: Delicious with creamy quiche, chicken parmesan or savory shellfish dishes.

“Rich with Ripe Fruits & Perfumed Acidity.”
- Wine Enthusiast

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