

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

Grand Reserve Extra 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 (80%),
Pinot Noir (20%)

Soil Type: Chalk, clay and
limestone

Alcohol: 12.5%

Closure: Cork

UPC: 3760076020025

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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David Milligan Selections @DMSWine

Julie Milligan Julie@DMSWine.com | Alex Milligan 617-875-0933 | Alex@DMSWine.com