

Fernand Lemaire

Tradition Brut

Tradition Rosé Brut

Grand Reserve Extra Brut

Blanc de Blancs Brut

Millesimi 2012

Myra Extra Brut



FERNAND LEMAIRE
CHAMPAGNE
A HAUTVILLERS

Millesime

2012

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: Clay and limestone

Alcohol: 12.5%

Closure: Cork

Size: 750 ml

Vinification : Resting on lees a minimum of 10 yrs. Disgorged 3-6 months before shipping.

Tasting Notes: Rich, round and elegant with aromas of honey, butter and crème brioche. Snappy acidity keeps it fresh.

Food Pairing: Delicious with raw oysters, flaky white fish, and lobster tails drenched in butter..

“Mature, Balanced, while still Full of Life”
94 Points, Wine Enthusiast

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