

## 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

# Myra 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 (34%),

**Soil Type:** Clay and limestone

**Alcohol:** 12.5%

**Closure:** Cork

**UPC:** #3760076020049

**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:** After malolactic fermentation, wine is on lees for 3-6 months. Light racking if needed.

**Food Pairing:** Raw oysters, flaky white fish, and pan-seared scallops

**“Well-matured wine, showing a tight minerality. White fruits & fine acidity” - 90 Pts *Wine Enthusiast***

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