

CHAMPAGNE  
**Ernest Remy**  
*Grand Cru à Mailly-Champagne*



*1883... the first champagne leaves the cellars of the family-run champagne house! Produced exclusively from the heart of the press, also known as the "Cuvée", this wine is the quintessence of a unique terroir with exceptional character and singularity!*



## BRUT

### Blanc de Noirs Grand Cru

#### Blend

100 % Grand Cru 100 % Cuvée from various years. A reflection of Ernest Remy's taste throughout the years.

#### Grape variety

100 % Pinot Noir (the most popular grape variety from the Montagne de Reims), from the Grand Cru terroir of Mailly-Champagne.

#### Harvest

Manual harvesting and selection of the finest grapes.

#### Cellar ageing

Minimum 36 months in our vaulted limestone cellars, surpassing the 12 months required by the regulations governing the Champagne PDO. This enables the aromas to develop in the best conditions, producing a well-balanced and perfectly mature wine.

#### Dosage

Approximately 7 g of sugar per liter (low).

#### Tasting

The robe is gold with slightly coppery glints.

An expressive nose, revealing fleshy orchard fruit aromas.

The palate is neat, long and vinous, dominated by ripe pear and apple.

#### Food and wine pairing

Our Champagne Brut can be served as an aperitif or paired with a sophisticated fish dish or white meat...

#### Bottles and packaging

37.5 cl half-bottle, 75 cl bottle and 150 cl magnum.

Box of 12 half-bottles, 6 bottles or 3 magnums.