

CHAMPAGNE
Ernest Remy
Grand Cru à Mailly-Champagne



2007, an early spring, an unpredictable summer and... grapes of rare character. The undeniably distinguished vintage reflects all the intensity of the year 2007!

MILLÉSIME 2007

Extra-Brut Blanc de Noirs Grand Cru

Blend

100 % Grand Cru 100 % Cuvée, produced from grapes from 2007 harvest, a pure expression of the year.

Champagne Ernest Remy produces Millésime champagne only when the quality of the grapes permits, with a perfect balance of acidity, sugar and aromas.

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 72 months in our vaulted limestone cellars, surpassing the 36 months required by the legislation governing the Champagne PDO. The quality of the grapes allows slower maturation, enabling the champagne to express its full aromatic potential, power and length.

Dosage

The very low dosage of 4 g of sugar per litre (extra brut) allows the aromatic palette of the 2007 Millésime to really shine.

Tasting

The robe reveals a bright, lustrous golden blond with slightly amber tones. As it is served, the delicate and creamy effervescence magnifies the wine.

The mature nose reveals Corinthian raisins apricot toasted almonds and hazelnut. The maturity of the palate is expressed with apricot, dried pear, a hint of candied citrus fruit and a light touch of spice.

Food and wine pairing

The 2007 Millésime not only makes an ideal aperitif but also pairs well with the sweetness of a cep soup, poultry, pike quenelles and smoked salmon...

Bottles and packaging

75 cl bottle.

Box of 6 bottles.