

CHAMPAGNE
Ernest Remy
Grand Cru à Mailly-Champagne



100 % Grand Cru, produced exclusively from the cuvée, combining the Pinot Noir's intensity and Chardonnay's freshness... a beautiful tale of unlikely pairings, by Ernest Remy.



OXYMORE

Extra-brut Grand Cru

Blend

100 % Grand Cru 100 % Cuvée.

Grapes variety

60 % Pinot Noir from our oldest grand cru plots, aged 40 years and older, and
40 % Chardonnay from the Grand Cru terroir of Mailly-Champagne.

Harvest

Manual harvesting and selection of the finest grapes.

Vinification

Alcoholic fermentation, followed by a full malolactic fermentation, both in old Burgundy barrels.

Ageing

For the first eight months, the still wine ages in oak casks entirely on the lees, without stirring, in order to avoid making the wine too rich. The limited oxygenation through the wood interacts with the lees to enrich the aromatic palette with pastry and candied notes. It allows the wine to take on the anti-oxidant properties that will ensure it stays fresh longer after secondary fermentation.

Minimum 7 years in the cellar.

Bottles with so-called « bague carrée » (necks with a square lip) traditionally use natural corks and stamps. This type of closure slows development and leads to the expression of empyreumatic aromas (toasted and spicy notes) that are very present after 4 years.

Disgorgement and dosage

Manual disgorgement. Extra-brut dosage.

Tasting

The robe is gold with light green and subtle salmon pink glints. The nose opens with dominant toasted and buttery notes (brioche, bread crust) and develops into dried fruit and nuts (hazelnut, toasted almond), honey and spice bread. The palate is fresh, initially lively and dominated by toasted notes, then creamy on the finish.

Food and wine pairing

Butter puff pastry, mushroom vol-au-vent, cream chicken with chanterelles, almond trout, turbot in a hollandaise sauce, smoked fish...

Bottles and packaging

75 cl bottle and 150 cl magnum. Box of 6 bottles or 3 magnums.