

Champagne Brice Blanc de Noirs Bouzy Grand Cru Extra Brut

COUNTRY	REGION	GRAPE	VINTAGE
France	Champagne	100% Pinot Noir	NV

ABOUT THE DOMAINE

The Brice family's 8-hectare vineyard in Bouzy has been in the family since the 17th century. Initially a supplier of fruit for some of the large Champagne brands, in 1994, Jean-Paul Brice established his namesake Champagne house with the goal of promoting Grand Cru Champagnes. Today, the estate is run by his sons Jean-René and Remi and has the exclusivity of 25 hectares of Grand Cru vines, including 17 hectares of Bouzy Grand Cru. Producing wines which are precise, vibrant, elegant and made with classic consistency, Champagne Brice is the perfect example of a boutique winery whose sole purpose is to make exquisite champagnes.

WINEMAKING

Alcoholic fermentation and aging in 228 liter barrels and in stainless steel vats, without malolactic fermentation. Conservation on yeast deposit in cellar 24 months.

TASTING NOTES

The nose offers intense, powerful aromas of red and stewed fruits. On the palate, the Champagne is well structured, round with an high fruit concentration and lively acidity, the finish is long and creamy.



TECHNICAL NOTES

Alcohol by volume
12%

Dosage
<4 g/L

Vegan