

Champagne Brice Bouzy Grand Cru Extra Brut

COUNTRY	REGION	GRAPE	VINTAGE
France	Champagne	80% Pinot Noir, 20% Chardonnay	2016

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. Without malolactic fermentation. Storage on yeast deposit in cellar for 5 years.

TASTING NOTES

A very elegant vintage Champagne. Intense and complex nose with aromas of fresh red and tropical fruits. Lively attack, round, structured and balanced palate. Beautiful length.



TECHNICAL NOTES

Alcohol by volume
12%

Dosage
<4 g/L

Vegan