

Champagne Brice 'Héritage' Rosé Brut

COUNTRY	REGION	GRAPE	VINTAGE
France	Champagne	70% Pinot Noir including 6% Bouzy Rouge, 30% Chardonnay	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 vats without malolactic fermentation. Aging of part of the reserve wines in 228 liter barrels. Traditional vinification obtained by blend of Bouzy Rouge. Conservation on yeast deposit in cellar 20 months.

TASTING NOTES

Subtle red fruit aromas on the nose, creamy and round on the palate, with a beautiful, lengthy finish.



TECHNICAL NOTES

Alcohol by volume
12%

Dosage
<4 g/L

Vegan