

Champagne Brice Nicolas Fetizon Brut

COUNTRY	REGION	GRAPE	VINTAGE
France	Champagne	60% Pinot Noir, 10% Pinot Meunier, 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

Traditional "méthode champenoise" with grapes sourced from Bouzy (30%), l'Aube and Grauves. Made with a blend of 40% reserve wine (the oldest from 2004) & 60% from 2013. Aged for 18 months in the bottle. Dosage: 8 g/L. The average age of the vines are 20 years old.

TASTING NOTES

Intense, iridescent blonde colour. Lively bubbles. White flower aromas. Gourmet palate. Suggested food pairings: serve as an aperitif and pair with poultry, veal and grilled fish.



TECHNICAL NOTES

Alcohol by volume
12%