

André Clouet Grande Réserve Brut (Grand Cru Bouzy) N.V



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The estate of André Clouet lies in the heart of Grand Cru Pinot Noir country in the little town of Bouzy. The estate is run by Jean-François Clouet, whose champagnes are outstanding. Jean-Francois owns 8 hectares of vines in preferred mid-slope vineyards in the Grand Cru villages of Bouzy and Ambonnay, where he exclusively grows Pinot Noir from vines grown on Champagne's famous chalk soil. The wine is fermented first in temperature controlled stainless steel vats for two weeks. The wine is then filtered, stabilised then bottled with yeast added to start its second fermentation in bottle.

Tasting Notes

A top quality Champagne made from 100% Pinot Noir. The result is an exotic bouquet with lots of finesse evolving through notes of citrus, honey and vanilla. Full and rich in the mouth with a reminder of the aromatic finesse.

Food

Serve chilled as an aperitif or alongside gravadlax.

Technical Information

Country	France	Dry/Sweet Style	Not applicable
Region	Champagne	Alcohol Content	12%
Grape(s)	Pinot Noir (100%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Rich	Allergens	Milk: No Egg: No
Oaked Style	Not Set	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	No		



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