



CHAMPAGNE Bernard Remy

PROFILE

Capitalizing on the recent upswing in attention for grower Champagne, smaller houses that have been overshadowed by the large grands marques are now gaining more recognition. Bernard Rémy is one such producer. Founded in 1968 in the southerly village of Allemant in the heart of the Cotes des Blancs, Champagne Bernard Rémy debuted on the domestic market in France in the early 70's. Bernard's son Rudy began working under the tutelage of his father in 1996, and completely took the helm at Champagne Bernard Rémy in 2008. Still though Bernard is never too far from sight. This father-son collaboration now offers a fine range of local, Grand Cru, vintage, and rosé Champagnes.



SPECIFICATIONS

Wine: Grand Cru

Varietals: Chardonnay

Appellation: Grand Cru in Mesnil-sur-Oger

Soil: Clay and limestone

Harvest: Manual

Agricultural Method: Traditional

Vinification: Vinification in stainless steel vats. Malolactic fermentation. Four years aging on the lees.

Tasting Note: From Decanter's World Wine Awards: "Charming aromas of ripe apples, plums and some floral notes. An eminently drinkable champagne that shows good structure and is lovely and fruity on the finish."

Alcohol: 12.00%

Residual Sugar: 8.00 g/l

Acidity: 4.70 g/l

“The sophistication of the wines and approachable price points highlight Champagne Bernard Rémy's persistent quest for perfection in each aspect of their product.”



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