



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: Champagne Rosé

Varietals: 60% Pinot Noir, 35% Chardonnay, 5% Pinot Meunier, tinged with 8% Bouzy Rouge

Soil: Clay and limestone

Harvest: Manual in stainless steel vats

Agricultural Method: Traditional and organic

Vinification: Vinification in stainless steel vats. 2 years aging on the lees.

Tasting Note: From the Wine Advocate: "Pinot Meunier grown on clay and limestone soils of the Côte des Blancs. Vinified in stainless steel vats and aged five years on the lees, this is a very delicate, elegant and vinous rosé with fine and refreshing red (currant) and white fruit and very fine brioche expressions on the nose and palate. Here, the wine is intense yet lean, straight and dry but always charming, with intense fruit flavors and a good, persistent structure. Remarkably finessed, this is a serious classic to be served as an aperitif, with fish or cold meat." (SR)

Residual Sugar: 8.0 g/L



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