

VARNIER-FANNIERE

Grand Cru Brut

\$79.33*

* Suggested retail price

Champagne
VARNIER
FANNIERE
Grand Cru

	Product code	416115
	Format	6x750ml
	Listing type	Speculative
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Classification	Grand cru
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	12%
	Colour	White
	Closure type	Cork

ABOUT THIS WINERY

Varnier-Fannière's vineyard holdings are tiny, just 4 hectares of exclusively Grand Cru vineyards in Avize, Oger, Oiry and Cramant. Annual production is 3000 cases in total! Winemaking is artisanal and old-fashioned, including full malolactic fermentations and the back- straining operation of an old Coquard press. Interestingly, the wines are bottled at about 10-15% less pressure than most producers.

TASTING NOTES

This dry white displays a complex and medium nose featuring spicy, floral, fruity and mineral aromas. On the palate, its refreshing acidity and broad texture precede a long finish.

PRODUCT NOTES

Grapes are sourced from 4 Grand Cru vineyards: Avize Grand Cru, Oger Grand Cru, Cramant Grand Cru and Oiry Grand Cru. All the vineyards are sustainably farmed.

PRODUCTION NOTES

This Brut Grand Cru is a blend of different years of harvest. It spends 19 months on its lees before disgorgement and has a dosage of 10 g/l.



- 92 Points -
Wine Spectator

- 91 Points -
Wine Spectator

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