TRIALTO
Wines of People, Place and Time®

VARNIER-FANNIERE

St. Denis Brut Grand cru

$97.50*
* Suggested retail price

Champagne
VARNIER
FANNIERE
Grand Cru

Product code	752471
Format	6x750ml
Listing type	Open
Status	Available
Type of product	Sparkling wine
Country	France
Regulated designation	Appellation origine controlée (AOC)
Region	Champagne
Subregion	Côte des Blancs
Appellation	Champagne
Classification	Grand cru
Varietal(s)	Chardonnay 100 %
Colour	White
Sugar	Brut
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

The nose is a bouquet of aromas that has evolved over 5 years of in cellar aging. On the nose, there are layers of white flowers, hint of lychees, and dried fruit which are typical of great Chardonnays. The maturity is notable on the palate in the form of toasted hazelnut, pastries, and a well-marked mineral finish.

PRODUCT NOTES

The grapes come from a single plot of Avize aged 68: “Le Clos du Grand-Père”. The vineyard is sustainably farmed.

- 92 Points -
Wine Spectator

PRODUCTION NOTES

This Brut Grand Cru is a blend of different years of harvest. It spends 30 months on its lees before disgorgement and has a dosage of 7 g/l.

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