

# **VARNIER-FANNIERE**

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\$66.00\*

\* Suggested retail price

Champagne VARNIER FANNIERE Grand Cru

# Rose Brut Grand Cru

	Product code	729607
i ii ii	Format	6x750ml
	Listing type	Open
Lo	Status	Unavailable
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
	Classification	Grand cru
100	Varietal(s)	Chardonnay 90 %
100	Varietal(s)	Pinot Noir 10 %
<b>3</b>	Colour	Rose
4	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 wine displays a pale pink color, combining amber and ruby reflections. The nose is dominated by aromas of fresh red berries, blackberries, and currant. The lively, perfectly balanced attack on the palate is reminiscent of Pinot Noir's strong character. It ends on a long, elegant, and powerful finish. This Champagne is ideal as an aperitif or with red fruit desserts.

## **PRODUCT NOTES**

Rosé Grand Cru is a unique wine that combines the elegance of Chardonnay grapes (90%) with the power and fruitiness of Pinot Noir grapes (10%) from the village of Ambonnay, one of Champagne's historic Grand Cru villages.

### **PRODUCTION NOTES**

This Grand Cru Rose is a blend of different years of harvest. It spends 36 months on its' lees before disgorgement and has a dosage of 10 g/l.



- 91 Points -Wine Spectator

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