

VARNIER-FANNIERE

Espirit de Craie Extra-Brut

\$77.99*

* Suggested retail price

Champagne
VARNIER
FANNIERE
Grand Cru

	Product code	871567
	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
	Varietal(s)	Chardonnay 100 %
	Colour	White
	Sugar	Extra 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

This 100% Chardonnay Cuvee is made from a blend of the two chalkiest parcels of the Varnier-Fanniere vineyard holdings, giving a wonderfully mineral style. Ideal as an aperitif, expect lovely citrus notes, green apple and brioche.

PRODUCT NOTES

'Esprit de Craie' translates as 'spirit of the chalk'. Chalk soils are one of the defining characteristics of the vineyards in Champagne's Cotes des Blancs, the source of the region's greatest Chardonnay.



- 93 Points -
Vinous

- 90 Points -
Wine Advocate

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