



TRIALTO

Wines of People, Place and Time*

VARNIER-FANNIERE

St. Denis Brut Grand cru

\$105.33*

* Suggested retail price

Champagne
VARNIER
FANNIERE
Grand Cru

	Product code	180968
	Format	6x750ml
	Listing type	Speculative
	Status	Allocated
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (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.

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.



- 93 Points -
Wine Advocate

- 92 Points -
Wine Spectator

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