VARNIER-FANNIERE

Grand Cru Brut

	Product code	727510
i i i	Format	6x750ml
	Listing type	Private Retail - Special Order
ĹŎ	Status	Available
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
	Classification	Grand cru
#*	Varietal(s)	Chardonnay 100 %
%	Alcohol percentage	12%
(Y	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

MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan



\$126.27*

* Suggested retail price

Champagne VARNIER FANNIERE Grand Cru