

DOMAINE EGLY-OURIET

Grand Cru Extra Brut 'V.P.'

(Vieillessement Prolongé)

Domaine Egly-Ouriet Champagne is sensual and unforgettable, a required wine for Champagne lovers who crave the power and finesse of Pinot Noir-based wines. What you'll find at this small family "grower" house is truly vinous Champagne, wines striking in their concentration and complexity. Winemaker Francis Egly's practice of harvesting very ripe grapes and aging his wines in barrel for years longer than almost any other Champagne house are some of the technical decisions that set his art apart from the rest; yet it is the results that captivate. Egly-Ouriet Champagne is age-worthy, sumptuous and at times surreal; these wines are unquestionably the pinnacle of Pinot Noir-based Champagne. Proudly, North Berkeley Imports was one of the first importers to bring Egly-Ouriet wines to the United States.

WINERY: Domaine Egly-Ouriet

WINEMAKER: Francis Egly

ESTABLISHED: 1930

REGION: FRANCE • Champagne • Ambonnay

APPELLATION: Champagne AOC

BLEND: 70% Pinot Noir and 30% Chardonnay

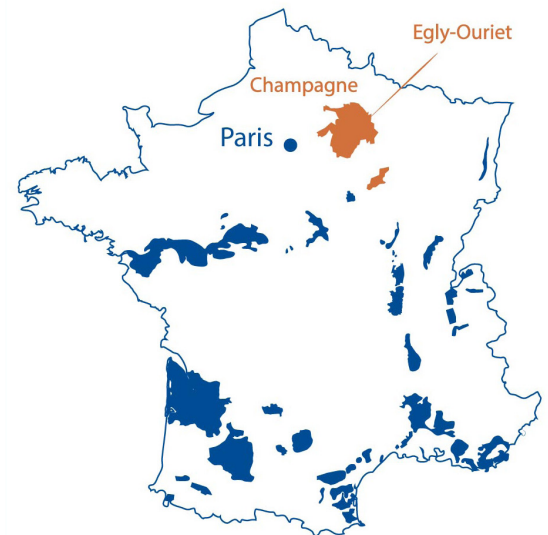
VINEYARDS: The estate's older-vine, 100% Grand Cru vineyards (planted mostly in the 1970s) are located in the villages of Ambonnay, Verzenay and Bouzy. Soils are mostly chalk and limestone.

AGE OF VINES: 40 years on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts partially in French oak barrels and partially in tank. Secondary fermentation in bottle (méthode Champenoise); aged for seven years (vieillessement prolongé means "extended aging"). Dosage less than 2 grams/L. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of mirabelle plum, some caramelized notes. Creamy red fruits and citrus; peppery finish, very long

PAIRING SUGGESTIONS: Rich seafood (like scallops or crab with garlic/ginger), roasted duck with fruit



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