



## Technical Notes

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# BERTRAND-DELESPIERRE BRUT PREMIER CRU 2000

(pronounced Bear-Trahnd Del-es-pierre)

### ORIGIN

Chamery (Montagne de Reims, Champagne)

### VINEYARDS

25 acres: 10 Pinot Noir, 7.5 Pinot Meunier, 7.5 Chardonnay. Most are in Chamery, with a few acres in the Premier Cru villages of Eceuil and Montchenot.

### COMPOSITION

Equal parts Pinot Noir, Pinot Meunier and Chardonnay

### VITICULTURE

The Meunier vines are about 40 years old (on average), the Chardonnay and Pinot averaging just over 20 years in age. All Bertrand-Delespierre wines are designated "RM" ("Recoltant Manipulant") meaning that the wines are Estate Bottled. They harvest their own fruit, then make, bottle and ship wines entirely from their own vineyards.

### VINIFICATION

Vintage Champagnes at Bertrand-Delespierre are produced only in exceptional years. Wines are vinified using a traditional Champagne press, and only juice from the first pressing is used for the Vintage Champagne. Matured a minimum of 3 years on the lees before disgorgement.

### ANALYSIS

12% alc/vol

### TASTING NOTES

Aromas of apple, peach and pear on the nose, with rich, buttery brioche notes. Lush fruit flavors and fine bubble texture on the palate, ending with a long, persistent finish.

### SERVE WITH

Excellent with seafood, poultry, or veal it can also stand up to rich dishes such as mushroom risotto.

### ACCOLADES

**89 pts** – Stephen Tanzer's Int Wine Cellar, Nov/Dec 2007



### UPC

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