



BERTRAND-DELESPIERRE BRUT TRADITION PREMIER CRU NV

(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

35% Pinot Meunier, 40% Pinot Noir, 25% 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

Wines are vinified using a traditional Champagne press, and are blended in the spring from 60% wine from the latest harvest, and 40% reserve wines from older vintages. Malolactic fermentation is carefully avoided. Matured a minimum of 2 years on the lees before disgorgement.

ANALYSIS

12% alc/vol

TASTING NOTES

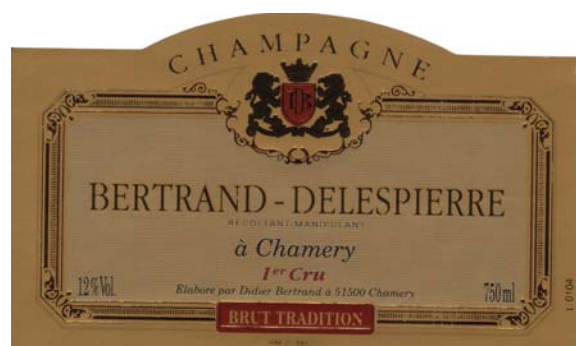
Complex lemony, citrus aromas on the nose, with a light toastiness and subtle floral character. Ends with a long, spicy finish.

SERVE WITH

Serve as an aperitif, or with smoked salmon, shellfish, fried calamari, or Asian cuisine.

ACCOLADES

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



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