



TECHNICAL NOTES

BERTRAND-DELESPIERRE NV ENFANT DE LA MONTAGNE BRUT 1^{ER} CRU

Didier Bertrand and Chantal Delespierre are grower-producers farming 24 acres in the Montagne de Reims, the heart of the Champagne heartland, separating the cities of Reims and Épernay with gorgeous swathes of vineyards mounting as high on the hill as grapes will ripen.

VINEYARDS

24 acres: 10 Pinot Noir, 7.5 Pinot Meunier, 7.5 Chardonnay. The totality of Bertrand-Delespierre's acreage is in Premier Cru vineyards, mostly in Chamery, with a few parcels in the villages of Villedommange, Ecueil and Montbré.

As an RM ("Recoltant Manipulant" – the French term for Grower's Champagne), Bertrand-Delespierre makes Champagnes exclusively from its own vineyards. Many consumers have begun to favor Grower's Champagne over the Grande Marques labels, which often offer high quality and a true house style, but little in the way of the expression of terroir, as the basic bruts are often blended from a wide range of Champagne districts.

APPELLATION

Chamery (Champagne, Montagne de Reims, 1^{er} Cru).

COMPOSITION

46% Pinot Noir, 36% Pinot Meunier, 18% Chardonnay.

VITICULTURE

Vines average 25 years in age, with the oldest parcel more than 55 years old. Yields of 4.75 tons/acre.

VINIFICATION

Blended in the spring from 62% wine from the latest harvest, and 38% reserve wines from older vintages. No oak. Partial malolactic conversion in the reservation wines. 4 to 5 years on the yeast. Finished with 7 g/L sugar.

ALCOHOL

12%

TASTING NOTES

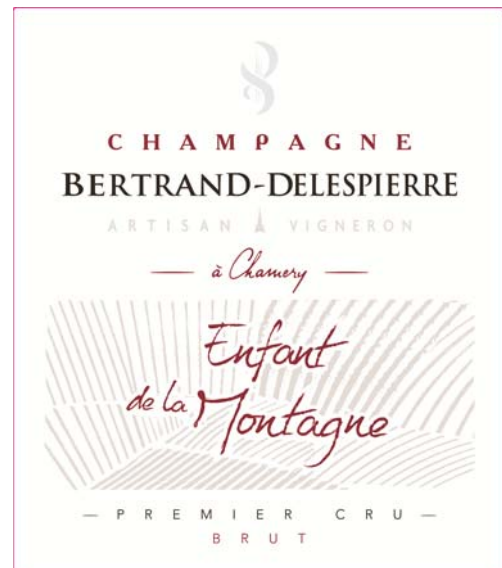
Complex lemony, citrus aromas on the nose, with a light toastiness and subtle floral character. Ends with a long, spicy finish.

SERVE WITH

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

ACCOLADES

91 pts – Wine Enthusiast, 12/18.



UPC

bottle 097871015851



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