BERTRAND-DELESPIERRE NV ENFANT DE LA MONTAGE BRUT ROSÉ 1ER 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 (more than 60 parcels), 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, 1er Cru).

COMPOSITION
40% Pinot Noir, 35% Pinot Meunier, 25% Chardonnay.

VITICULTURE
Vines average 30 years in age, with the oldest parcel more than 55 years old. Yields of 4.75 tons/acre. Sustainably-grown.

VINIFICATION
60% from 2014 vintage base and 40% reserve wine base (2011-2012-2013 vintages). No oak. Partial malolactic conversion in the reservation wines. 3 years on the yeast. Finished with 9 g/L sugar.
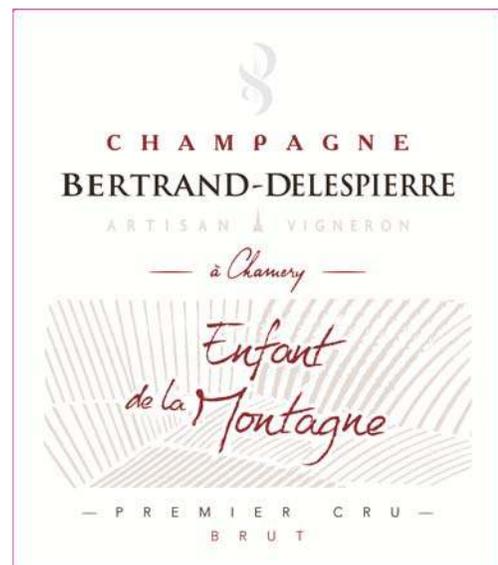
ALCOHOL
12%

TASTING NOTES
A light and refreshing Champagne of great purity, offering aromas of raspberry, white peach and white cranberry on the nose. Fine bubbles and a brisk acidity on the palate lead to a fresh, floral finish.

SERVE WITH
Excellent on its own as an aperitif or with a wide range of savory canapés or fruit-based desserts.

ACCOLADES
91 pts – Wine Spectator, 12/15/18.

UPC
bottle   097871015851

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