

DOMAINE EGLY-OURIET BRUT TRADITION GRAND CRU ROSÉ



Pinot Noir and Chardonnay, with the addition of Ambonnay Rouge for color. Suave, silky and profound; a very serious rosé Champagne, aged for more than three years in bottle. Aromas of blood orange, wildflowers, pomegranate jam. Creamy and full-bodied; red fruits, lemon zest, light spice. Wonderful paired with smoked salmon or Asian-inspired cuisine, especially sushi.

Estate vineyards (planted in the 1970s) are located in the villages of Ambonnay, Verzenay and Bouzy. Soils blend chalk and limestone. The vines are an average of 40 years. The grapes are harvested by hand. Fermented on indigenous yeasts half in French oak barrels (10% new wood) and half in tank. Aged for three years in bottle. Bottled unfiltered and unfiltered.

Run by Francis Egly, Domaine Egly-Ouriet has become a cult Champagne for devotees around the world. Established in 1930. Francis' father Michel Egly made some of the first 'grower' champagnes, bottling a third of his crop. When Francis took over in 1982 he decided to bottle the entire production, which amounts to less than 6,000 cases from his 29 acres of holdings. He is part of only a handful of growers in Champagne who follow biodynamic, organic or 'living soil' principals of viticulture. Egly believes that wine is made in the vineyard. He also believes in aiming for full grape ripeness, still a minority view in Champagne. He looks for low yields from old vines, and green harvests when necessary. Oxidation is minimal and very controlled: he barrel ferments about half his crop and sources barrels that allow the vinification of small parcels, and a less reductive aging on the lees. Native yeasts only, no batonnage, and malolactic fermentation only if the vintage warrants it. No more than 8-10 months in wood. There's no fining or filtration, as the cellars are very cold (this also allows minimal use of sulfur). He believes in long aging on the fine lees. Egly Champagne is dry but rich, very vinous, powerful, intense, nuanced and long in the mouth. The remarkable thing is that wines of such power retain such finesse.

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Tasting Note:

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Pinot Noir & Chardonnay, with Ambonnay Rouge for color; aromas of blood orange, wildflowers & pomegranate jam; flavors of red fruits, lemon zest & light spice; suave, silky & profound; creamy & full-bodied.

Shelf Talker:

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