

DOMAINE EGLY-OURIET 1ER CRU BRUT 'LES VIGNES DE VRIGNY'



100% Pinot Meunier. Remarkably fresh and citrus-driven. Aromas of red currants and roses with lively, warm notes of lemon curd on toast. Flavors of Mirabelle plums and peaches with a peppery energy. Rich, supple, fresh and extraordinarily complex on the palate. Harmonious and balanced, a spicy, subtle yet enchanting Champagne that has no peer. Wonderful paired with smoked salmon or Asian-inspired cuisine, especially sushi.

The estate premier cru vineyards are located in the village of Vrigny (on the Petite Montagne). Planted in the 1970s, they are exclusively Pinot Meunier. The soils combine chalk and limestone. The vines are an average of 40 years old. The grapes are harvested by hand. Fermented on indigenous yeasts in older French oak barrels and tank. This Pinot Meunier spent 38 months on the lees, way more than any other Pinot Meunier wine in the region. Bottled unfiltered and unfiltered. Few vine growers cultivate Pinot Meunier on premier cru land; fewer still on terroir that is essentially an extension of the noble Montaigne de Reims.

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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100% Pinot Meunier. Aromas of red currants, roses & lemon curd on toast; flavors of plums & peaches with peppery energy; rich, supple, fresh & extraordinarily complex; harmonious & balanced; spicy, subtle & enchanting.

Shelf Talker:

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