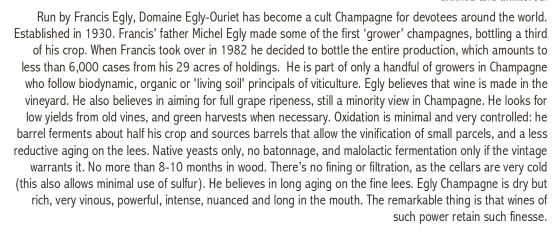
## DOMAINE EGLY-OURIET CHAMPAGNE BRUT TRADITION GRAND CRU

Pinot Noir and Chardonnay. Aromas of crushed almonds over a peach tart and a touch of cherry juice. Fresh, lively flavors of ginger and lemon zest, with savory notes of lemon butter and toast adding complexity and depth. Creamy. A remarkably fresh yet profound brut. Pairs wonderfully with Asian-inspired dishes, well-aged cheese and white meats. Estate vineyards (planted in the 1970s) are located in the villages of Ambonnay, Verzenay and Bouzy. 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. Aged at least three years in bottle. Bottled unfined and unfiltered.



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## Tasting Note:

GLY-OURI

C H A M P A G N E

**EGLY-OURIET** 

BRUT TRADITION GRAND CRU

Brands Terroirs d'Ambonnoy. Verzenay Classés Brand Ew

## DOMAINE EGLY-OURIET BRUT TRADITION GRAND CRU

Pinot Noir & Chardonnay. Aromas of crushed almonds, peach tart & cherry juice; fresh, lively flavors of ginger & lemon zest with butter & toast; creamy with complexity & depth.

## Shelf Talker:

