

BROCARD PIERRE CONTRÉE NOIRE EXTRA BRUT

100% Pinot Noir. Bright gold with very fine bubbles. Elegant aromas of red fruit, mushroom and brioche. To the palate, it is focused, vinous and substantial, with no heaviness and incredible depth and minerality. Round and harmonious. Shows great complexity and definition, with an incredibly long-finish designed to elevate food pairings. Organic.

From the Frillon vineyard, planted in 1962, located near the village of Celles-sur-Ource. Soils consist of both Kimmeridgian and Portlandian limestone and clay. The vineyard is south-facing but maintains great freshness because it is in a valley between two forests, protected by pine trees on the ridge. The vineyard has excellent ventilation, with cooling breezes most of the year. The grapes are harvested by hand and gently pressed in a vertical Coquard basket press. Only the heart, or the *coeur de cuvée*, of the first pressing is utilized. Primary fermentation is spontaneous with native yeasts in stainless steel tanks. Malolactic fermentation is natural and spontaneous and the wines are not filtered or cold-stabilized. After secondary fermentation in bottle, the wine ages on its lees for five years before disgorgement and a final dosage of 1g/L of organic cane sugar.

Vigneron Thibaud Brocard is the 5th generation of Champagne Brocard Pierre to work his family vineyards near the village of Celles-sur-Ource in the Seine river valley, known as the *Barséquanais* area of the Côte des Bar, the southernmost subregion of Champagne. Côte des Bar, an hour north of Chablis in the Aube department of France, is the transition point between Champagne and Burgundy. It was part of Burgundy for centuries until the French Revolution, a cultural association still forms the basis for the region's winemaking philosophy today. Thibaud pursues only wines of exceptional purity and character. His mission is to make the best, most delicious and joyous wines possible from the geographically- and biologically-diverse Côte des Bar region. A sentiment that is exceedingly difficult to attain, given the variable and often harsh climate of northern France, and that takes ingenuity, dedication and talent to bring to life. Thibaud uses organic, biodynamic and regenerative farming practices, in harmony with the biologically diverse, forested environment of Côte des Bar. He transitioned the Brocard Pierre vineyards to organic farming upon his return to the estate in 2012.



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Tasting Note:

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Shelf Talker:

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