

# BROCARD PIERRE SAIGNÉE DE LA CÔTE EXTRA BRUT ROSÉ

100% Pinot Noir. The color is intense ruby with orange highlights. The flavor profile is a celebration of savory red fruits, jam, strawberries, raspberries, blackcurrants and touches of rose petals, violets, pepper and cinnamon. The palate is full-bodied and vinous with thrilling acidity, red fruits, cinnamon and licorice. It is a pure expression of Côte des Bar pinot noir. A wild ride of psychedelic flavors, with an incredibly long finish designed to elevate food pairings or take you on a magic carpet ride. A true, bold Saignée, perfect when paired with lamb; Thibaud himself prefers it with Indian food. 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. Grapes are harvested by hand and left in whole clusters, then placed in stainless steel, where they undergo a semi-carbonic fermentation. Some of the bunches are crushed in the bottom 1/3<sup>rd</sup> of the tank and undergo spontaneous fermentation. The grapes are then gently pressed in a vertical Coquard press and macerate on the skins for 80 hours. Malolactic fermentation is natural and spontaneous; the wines are not filtered or cold stabilized. After secondary fermentation in bottle, aging on the lees for 3 years before disgorgement and a final dosage of 2g/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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100% Pinot Noir. Flavors of savory red fruits, jam, berries, rose petals, violets, pepper, licorice & cinnamon; full-bodied & vinous with thrilling acidity; a wild ride of psychedelic flavors, with an incredibly long finish. Organic.

## Shelf Talker:

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