

BROCARD PIERRE TRADITION BRUT



Pinot Noir, Pinot Blanc and Chardonnay. Dominated by the red fruit of pinot noir and offers beautiful harmony and freshness on the palate, lightly framed with notes of brioche. It is a vinous and substantial Champagne with great freshness and no heaviness, making it an ideal wine to enjoy solo or with food. Organic.

From 11 estate vineyards planted on Kimmeridgian and Portlandian limestone soils. 30% of the wine is from a multi-vintages vin de réserve solera, which was started by Thibaud's father, Pierre, in 1991. 30% of the new vintage is added and withdrawn each year. The grapes are harvested by hand and gently pressed in a vertical Coquard press. Only the heart, or the *cœur de cuvée*, of the first pressing is utilized. Primary fermentation is spontaneous with native yeasts, 85% in stainless steel tanks and 15% in French oak barrels. Malolactic fermentation is natural and spontaneous, and the wines are not filtered or cold-stabilized. Cuvée Tradition spends three years on the lees in bottle before release, giving it one of the best quality-to-value ratios in the world of Champagne.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BROCARD PIERRE TRADITION BRUT

Pinot Noir, Pinot Blanc & Chardonnay. Dominated by the red fruit of pinot noir; offers beautiful harmony & freshness on the palate, lightly framed with notes of brioche; vinous & substantial with great freshness & no heaviness. Organic.

Shelf Talker:

BROCARD PIERRE TRADITION BRUT



Pinot Noir, Pinot Blanc & Chardonnay. Dominated by the red fruit of pinot noir & offers beautiful harmony & freshness on the palate, lightly framed with notes of brioche. It is vinous & substantial with great freshness & no heaviness, making it an ideal wine to enjoy solo or with food. Spends three years on the lees in bottle before release, giving it one of the best quality-to-value ratios in the world of Champagne. Organic.

AN EASTERLY WINE SELECTION