

# SÉBASTIEN GIROST BRUT RESERVE CHAMPAGNE



Pinot Meunier, Chardonnay and Pinot Noir. Silky and luxurious with a rich, persistent mousse. Aromas and flavors of gently warmed brioche, poached pear and Meyer lemon. Very beautiful notes of red fruits, a touch of redcurrant and raspberry. Distinguished by its richness, freshness, complexity and sophisticated textural finesse. Creamy and suave. Distinct and beautiful.

The grapes come from their oldest vineyards located exclusively in Congy (1920-1929) The soil is Clayey-Silt. The village of Congy feels a world apart from the rest of Champagne. A distinct rural character remains – removed from the glitz and glamour of the wider area, this is an unassuming, close community. Instead of the continuous expanse of vines encountered elsewhere in Champagne, vineyards are sprinkled amongst old growth forests and rolling hillsides. Harvests are made entirely by hand from 22 separate plots, all within the village of Congy. Vines average between 60-70-years old across all plots. Committed to working as naturally as possible in the vineyards they stopped using insecticides in 2002, preferring instead to use organic techniques. They use chemical treatments only when absolutely necessary. Each of the 22 different parcels are separately vinified. They perform three distinct presses for each, and age the wines in used oak barrels sourced from top growers in Burgundy and Champagne, including Egly-Ouriet. In more recent vintages, the decision was made to block malolactic fermentation to preserve freshness and acidity. Disgorgements are done entirely by hand.

Begun in the early 1900s by Edouard Moussy. At this time, the harvest was sold per kilogramme. Georges Moussy took over the family business in 1928. In 1929 he carried out his first bottling and was awarded with his first golden medal in 1932. During the second world war, Louise Moussy replaced her husband for 5 years. The business has successively grown up to these days. In 1975 Jean Claude Girost continued his father in law's work. In 1997, his son, Sébastien Girost came back to the estate from wine-growing studies. A most humble man, Sébastien Girost is, perhaps, a reflection of his hometown Congy's own modesty and grit. Since 2002, he has estate bottled a portion of the wines of his family's small holdings (just under 10 acres) under his eponymous label. Like most of the small handful of growers in his village, his wines remain unknown outside of France. Sébastien isn't about flash – instead tradition and hard work rule the day resulting in hand-crafted, soulful and expressive wines that represent exceptional value.

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## *Tasting Note:*

### SÉBASTIEN GIROST BRUT RESERVE CHAMPAGNE

Pinot Meunier, Chardonnay & Pinot Noir.  
Silky & luxurious with a rich, persistent  
mousse; aromas & flavors of brioche,  
poached pear, Meyer lemon, redcurrant &  
raspberry; rich, fresh, complex; creamy &  
suave; distinct & beautiful.

## *Shelf Talker:*

### SÉBASTIEN GIROST BRUT RESERVE CHAMPAGNE



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Noir. Silky & luxurious with a rich,  
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of gently warmed brioche, poached  
pear & Meyer lemon. Very beautiful  
notes of red fruits, a touch of  
redcurrant & raspberry. Distinguished  
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Creamy & suave. Distinct & beautiful.

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