

SÉBASTIEN GIROST

2014 MILLESIME BRUT CHAMPAGNE



Pinot Meunier, Chardonnay and Pinot Noir. Fine bubbles and a subtle color. Elegant and balanced. rich and full-bodied yet vibrant and light on its feet. Dry with a persistent mousse. Aromas and flavors of Golden Delicious apples, tangerines, lemon peel, caramel, honeysuckle and brioche unfold on the nose and palate layer by glorious layer, captivating the senses. All of this abundance is brought into balance by bright acidity.

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 grew 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

SÉBASTIEN GIROST 2014 MILLESIME BRUT CHAMPAGNE

Pinot Meunier, Chardonnay & Pinot Noir. Fine persistent mousse; elegant, balanced, rich & full-bodied yet vibrant & light on its feet; dry; aromas & flavors of apple, tangerine, lemon peel, caramel, honeysuckle & brioche balanced by bright acidity.

Shelf Talker:

SÉBASTIEN GIROST MILLESIME BRUT CHAMPAGNE



Pinot Meunier, Chardonnay & Pinot Noir. Fine persistent mousse & a subtle color. Elegant, balanced, rich & full-bodied yet vibrant & light on its feet. Dry. Aromas & flavors of apples, tangerines, lemon peel, caramel, honeysuckle & brioche unfold on the nose & palate layer by glorious layer, captivating the senses. All of this abundance is brought into balance by bright acidity.

AN EASTERLY WINE SELECTION