



THE WINE SOURCE, INC.

14415 SOUTH MAIN ST. GARDENA, CA 90248

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LOUIS DE SACY CUVÉE NUE

Item No

05383

Appellation

CHAMPAGNE

Grape Varietal(s)

65% Pinot noir, 5% Pinot meunier,
30% Chardonnay

Soil

Chalk layer topped with thin silica layer



Surface

12 Hectares

Wine Making

Born in the heart of the Grand Cru vineyards, no liquor has been added to this cuvee offering itself without any added sugar, in nude simplicity. In order to outline this sensual promise in the packaging, they decided to choose a bottle just like the cuvee, nude. Some connoisseurs and purists have already given way to the temptation, and they are impatient to repeat this refined, authentic and natural experience.

Aging

3 Years

Vinification

The precision of the blending process is in accordance with our ambition: the Pinot and Chardonnay grapes have been chosen from Grand Cru vineyards and, in order to guarantee a totally natural expression of the grapes, decided not to add any liquor after disgorging and to create a Cuvee BRUT ZERO Grand Cru

Annual Production

20,000 bottles

History of Estate(s)

The oldest document show that vineyards have existed since 700 AD at Verzy, where the Sacy family has lived since 1633. The descendants of the family have never left their property and as a worthy heir of thirteen generations at Verzy, Alain Sacy harvests and produces Louis de Sacy Champagne wine with painstaking concern for the greatest authenticity and spiritual heritage of the House History. Today, Alain Sacy cultivates 20 hectares (75 acres) of grapes and produces Champagne of the highest quality on the Mountain of Reims, in the Coast of the Whites and in the Marne's Valley. The Sacy family maintains the traditional values and skill of champagne making that have been passed from generations.

Description/Tasting Notes

Citrus fruits, herbs and pear.

Food and Wine Paring

Pair with lobster, white fish and white truffles.

