



## THE WINE SOURCE INC.

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# LOUIS DE SACY GRAND SOIR

### Item No

09076

### Appellation

CHAMPAGNE

### Grape Varietal(s)

60% Pinot Noir, 40% Chardonnay

### Soil

The land is composed of chalky sub soil which is unique to the Champagne region.

### Vinification

Both the alcoholic and malo-lactic fermentations are under strict temperature control. The final marriage of the wines is very lightly filtered to preserve the character of the wine. The second fermentation is at constant 12° C in an upper-level cellar for 30 days. After that, the wine is taken down to a deeper, cooler level for long term ageing between 5 and 6 years. It will be disgorged only a few weeks before dispatch to enrich the aromas by keeping it in contact with the "lies" for as long as possible. This also keeps the wine fresher.

### 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

Aspect: fine elegant bubbles – nice pale gold colour which will deepen with time.

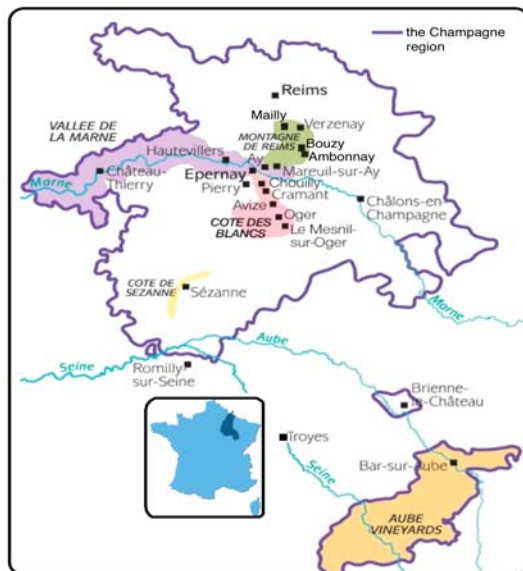
Aroma: subtle mix of dried fruits, hints of vanilla and toasted brioche.

Taste: a full body and fresh bouquet finely balanced.

### Food and Wine Paring

Drink at a temperature of 10-12 degree to appreciate it fully.

This Champagne, at the beginning of its maturity, is best appreciated as an aperitif.



### Surface

20 Hectares (75 acres)

### Wine Making

Grapes are carefully selected from the highest parcels.

### Ageing

Kept properly away from the light at 10-15 degrees, this vintage will develop over 3 or 4 years to surprise and delight the patient wine-lover.

### Annual Production

20,000 Bottles

