

Champagne Louis de Sacy Brut Originel



Vintage
NV

Composition
55% Pinot Noir
30% Chardonnay
15% Pinot Meunier

Origin & Classification
Champagne

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

History of the Estate

The Sacy family has lived at Verzy since 1633. As a worthy heir of thirteen generations, Alain Sacy cultivates 20 hectares (75 acres) of grapes and produces Champagne in Grand Cru plots carefully selected throughout Champagne's greatest appellations. The next generation of the Sacy family, Yael and Jonathan maintain the traditional values and skill of champagne making that have been passed down for generations.

Winemaking and Vinification

Long maturation for this wine made only from select parcels in Bligny, Cernay, and Treslon. Louis de Sacy uses various agroforestry and natural methods to maintain the health of its vineyards. Winemaking and vinification is dynamic, and the winemakers try to be very reactive to the unique situation each year presents. After harvest, grapes are classified by varietal. Once pressing is done, vinification occurs in 35 stainless steel tanks or oak barrels. Bottled wines stay on the lees for two to ten years of some vintages.

Tasting Notes & Food Pairing

A well-structured Champagne without aggressiveness, and a long finish allowing all expressions of the "terroir". Pale golden-yellow with fine and prolific bubbles, and a nose of flowers and fruit. Aromatic taste, with smoke, ripe damson plum, and blackberry notes riding creamy mousse, layered with accents of lightly charred toast, golden raisin, and roasted nut. Tangy finish. This very fine Champagne can be aged for years or enjoyed now. Serve chilled with aperitifs, veggies, salads, seafood, and white meats.

Awards

Special Designations

HVE (High Environmental Value)
VDC (Sustainable Viticulture)



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