



Vintage
NV

Composition
80% Pinot Noir
20% Chardonnay

Origin & Classification
Verzy, Montagne de Reims,
Champagne, Grand Cru

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

Champagne Louis de Sacy Grand Cru

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

This blend really represents the "Terroir" of Verzy, in Montagne de Reims. It has a beautiful golden robe with fine bubbles and a subtle well-balanced nose of red fruits, citrus, spices, herbs, and toasted bread. This Grand Cru has tense citrus-like acidity, minerality, as well as a rich and concentrated finish with continuous flavors. Serve with anything from aperitifs to big & flavorful dishes.

Awards

Special Designations

HVE (High Environmental Value)
VDC (Sustainable Viticulture)



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