

## CHAMPAGNE EGLY-OURIET 'V.P.' GRAND CRU



*"A great stylistic finesse allied to real power on the palate and a lengthy finish distinguish this extra brut. Superb ageing potential." – RVF*

RVF is France's most prestigious wine magazine, the **Revue du Vin de France**. The wine spent 49 months on the lees before disgorgement.

*"Francis Egly lets neglects no detail in the vineyard or the cellar in order to produce the best wines of his district. He has splendid terroirs on the prestigious grand cru slopes of Ambonnay, Bouzy and Vezenay, planted to Pinot Noir, with 2 hectares of Pinot Meunier in Vrigny which are bottled separately. His champagnes benefit from long ageing in the cellar (four to six years). Moreover, the use of oak casks during vinification brings a lovely complexity to the wines. The whole is completed with a large proportion of reserve wines in the blends." – RVF*

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