

## CHAMPAGNE EGLY-OURIET BLANC DE NOIRS GRAND CRU



**19/20** – *“With a rare vinosity it approaches a great Meursault in its aromatic complexity. Its harmony and expressiveness are perfect.”* – RVF

This wine, along with Egly’s 1998, was awarded the highest score by France’s most prestigious wine magazine, the **Revue du Vin de France** in its recent Champagne tasting. It 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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