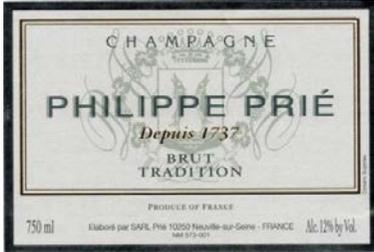


PHILIPPE PRIÉ « Brut Tradition » NV CHAMPAGNE, NM Single Estate – GPS 48.04312, 4.40836



ORIGIN

Aube, Cote des Bar, France

APPELLATION

Champagne, NM

VINEYARD

57 acres of 30+ year old vines set on limestone (Kimmeridgian) and clay subsoils

BLEND

80% Pinot Noir
20% Chardonnay

FARMING

Grapes are harvested and separated by plots

WINEMAKING

Méthod Champenoise

AGING

Five years on the lees

DOSAGE

9 gr/L

TECHNICAL INFORMATION

12% Alc. |

Philippe Prié's Brut Tradition Champagne begins with inviting aromas of fresh sliced apples, brioche, lemon zest and hints of white peach. It displays lovely focus, with a ton of character. Overall, it is a lovely, accessible Champagne which is drinking beautifully now.

This Brut Tradition wine comes mainly from their single estate 57 acres of vineyards, reflecting the quality of this terroir, and is a blend of 80% Pinot Noir, which provides the structure for the 20% Chardonnay that brings both delicacy and elegance. The grapes come from 30-year-old vines in clay and limestone soils, located in 23 hectares in the Côte des Bar region of southern Champagne. These soils impart a vivid freshness and persistence to the wine, with 100% malolactic fermentation adding a seductive depth and fullness. The characteristic limestone of the region is the source of the wine's scintillating minerality.

Humid Atlantic influences coming from the west and continental influences with higher temperatures are two factors that help Pinot Noir ripen extremely well in the area. In fact, Pinot accounts for almost 90% of vines planted in the region and strongly influences the character of its champagnes.

ACCOLADES

Beverage Tasting Institute – **93 Points**

International Wine Report – **92 Points**

Wine Spectator – **91 Points**

"Offers hints of Jonagold apple, apple blossom, biscuit and ginger, with a focused structure. Lightly juicy, with a subtle texture and a touch of honey on the finish." – W.S.

