

FABIENNE PRIE « Brut Réserve » NV

CHAMPAGNE, RM

Single Vineyard – GPS 48.0446424, 4.450639



ORIGIN

Aube, Champagne, France

APPELLATION

Champagne, RM
Côte de Bar sub region

VINEYARD

30+ year old vines
Limestone (Kimmeridgian) and
clay subsoils

BLEND

75% Pinot Noir - *Mées*
25% Chardonnay - *Beauregard*

FARMING

Grapes are harvested and
separated by plots

WINEMAKING

Méthode Champenoise

AGING

Five years on the lees

DOSAGE

11 gr/L

TECHNICAL INFORMATION

12% Alc. |

Fabienne Prie's Champagne Brut Réserve has a magnificent mousse that immediately sets a lively festive mood. With ripe pear and orange aromas blending with hints of honey and deep dried fruit, the palate joins with lovely accents of hazelnut and fig notes that inevitably break you out in a smile. Fresh and full of character, this is a Champagne to enjoy any time of year. Can be enjoyed as an aperitif or paired with a wide variety of foods, from a full range of appetizers to a pan-fried chicken with morel sauce.

The grapes come from 30-year-old vines grown on 57 acres of clay and limestone soils in the Cote 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. Aged 5 years on its lees, the wine undergoes an 11 g/L dosage

Fabienne Prié has brought her feminine touch to Champagne Philippe Prie since 1999, elevating the wines to an unprecedented level of quality, as recognized around the world in the press. This release marks her namesake wine, a blend of 75% Pinot Noir used for a robust structure, and 25% Chardonnay to add both delicacy and elegance.

ACCOLADES

Beverage Tasting Institute – **92 points**
International Wine Report – **91 points**
Wine & Spirits Magazine – **91 points**
James Suckling – **90 points**
Vinous – **90 points**

"This Cuvée of 75% Pinot Noir and 25% Chardonnay from the Côte des Bar is just a gorgeous Champagne. It offers pretty aromas of freshly sliced apples, toast, hazelnut and floral. This has a beautiful elegant style and a wonderful intense mousse that leaves you with a clean, bright and energetic finish. Beautiful and delicious." –I.W.R.

