André Clouet Grande Réserve Brut (Bouzy) N.V



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The Family Clouet have been living in and around the grand cru village of Bouzy, in the Montagne de Reims vineyards since 1492. Attila the Hun camped on it in 451 AD, but it is the Pinot Noir grape which is now the King of this particular hill! The estate is run by Jean-François Clouet who is an ebullient character, larger than life, believing passionately in his project. His champagnes are outstanding and as a grower producer he is picking up a fantastic reputation. Jean-Francois 8 hectares of vines are situated on mid-slope vineyards in the Grand Cru villages of Bouzy and Ambonnay, where he exclusively grows Pinot Noir from vines grown on volcanic schist over the famous chalk base soils.

Tasting Notes

A top quality Blanc de Noirs exclusively made with Pinot Noir. The cuvee is elegant and complex, 5% of the base wine is aged in barrels, and the bottles are layed down for 36 months of ageing on the lees, with a 30% addition of reserve wine to the blend. The result is an exotic bouquet with lots of finesse evolving through notes of apple, citrus, honey and vanilla. Full, creamy and rich in the mouth with a reminder of the aromatic finesse.

Food

Serve chilled as an aperitif or alongside gravadlax.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (100%)
Type	Sparkling
Style	Rich
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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