

# Champagne Henri Favre, Dizy 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

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyro-palettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

## Tasting Notes

A fragrant and elegant Champagne with aromas of green apple, pear and brioche with a lively and delicate mousse.

## Food

Perfect as an aperitif or with smoked salmon blinis.

### Technical Information

Country	France
Region	Champagne
Grape(s)	
Type	Sparkling
Style	Fizz
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	No

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



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