



CHAMPAGNE BRICE



BLANC DE BLANCS NV

BRICE || The Brice family has lived in the village of Bouzy since the 17th century. Three generations ago, they were focussed exclusively on red wine production, shifting to Champagne elaboration just after WWII. In 1994, Jean-Paul Brice founded Champagne Brice and ten years later Jean-Paul's sons Jean-René and Remi took the reins, with consulting oenologist and viticulturist Christophe Constant, formerly of J.-L. Vergnon and Paul Bara.

BOUZY || Brice owns twelve hectares of vines, eight of which are in the prime mid-slopes of the Grand Cru village of Bouzy - mostly Pinot Noir with one hectare of Chardonnay. These eight hectares are divided into only 16 plots, making them quite large by Champagne standards. The remaining estate vineyards are in Chigny-lès-Roses (1.5 hectares of Pinot Noir & Pinot Meunier) and Loches-sur-Ource in the Aube (2.5 hectares of Pinot Noir). All vineyards are farmed organically, and the house style eschews malolactic fermentation entirely.



BLANC DE BLANCS 1^{er} CRU NV ||

BLEND | 100% Chardonnay

VINEYARDS | Chardonnay from two parcels in Bouzy (Le Mont de Tours and Les Ramonnières) and Grauves - all vineyards on limestone/clay soil.

WINEMAKING | Primary fermentation and elevage in stainless steel with no malolactic conversion. The wine is blended with 20% reserve wine from 228l French oak barrels for bottle aging and secondary fermentation. 3gr/l dosage.

ALCOHOL | 12%

TASTING NOTES |

An energetic wine with a delicate, fine bead bubble. Lovely floral aromas with candied orange peel citrus notes and herbal undertones of verbena. The vibrant flavors of Sicilian lemon and lime have a yeasty quality - think citrus curd puff pastry. Intriguing notes of white pepper and anise add complexity to the kaleidoscope of flavors that are delicate, harmonious, and long-lasting.