

# Vignes de Pierry

EXTRA BRUT  
PREMIER CRU

## GRAPE VARIETIES AND TERROIRS

- Blend of 70 % chardonnay and 30 % pinot meunier.
- Terroir composed of 50 % chalk and 50 % flint.
- Vineyards situated in the village of Pierry (lieux dits Les Rocherets and Corrigot).

## VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the first juices,
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, demi-muids and foudres.

## AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement,
- Partial malolactic fermentation,
- No fining and light filtration,
- Disgorgement with dosage liqueur vinified in barrels.

## TASTING AND PAIRINGS

The flavescent golden hue of this champagne is animated by millions of minuscule and slow bubbles.

Biscuit and honey appear on the first nose, followed by aromas of linden and oriental spices, while the fruitiness remains very subtle. Then, the nose expresses an enticing palette of undergrowth, Passe-Crassane pear, liquorice and seaweed, elegantly swinging between surf and turf. This sophisticated nose is the trademark of an exceptional cuvée.

The attack on the palate is highly balanced, nicely blending smoothness and liveliness. Then, the wine seems to unfold: mouth-watering acidity and creamy effervescence harmoniously give birth to a silky texture. This full-bodied wine displays enough character to enhance the perfect balance of this opulent material, lingering on “biscuity – wooden” base notes.

The finish is crisp and highly mouth-watering. The wine ends its journey on a sharp and salty note.

Serve in a very big glass. If you wish to preserve the purity of this cuvée, it is highly recommended to enjoy it on its own. Nevertheless, if you wish to pair it with food, it will be the ideal partner for gratinated oysters, fish curry, sole meunière, grilled lobster with spices, Bresse poultry with cream, veal cuts of suckled calf or Comté cheese aged for 36 months.

Tasting notes by Franck WOLFERT

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