

# Champagne Bernard Remy Brut 'Carte Blanche' NV



Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh.

## Producer Note

Champagne Bernard Remy is situated in the small town of Allemant, nestled on the edge of the Côte des Blancs which is famed for its white grape vineyards. With 11 hectares of vines located throughout the Champagne region, this family-run Champagne House has at its disposal an exceptionally vast range of crus, terroirs and grape varieties, from which they produce fine, elegant and subtle Champagnes. In 1968, Bernard Remy bought his first vines in the village and since then they have gone from strength to strength. His son Rudy, who started working for the family business in 1996, took over the reins in 2008 under the watchful eye of Bernard. After much domestic success they are branching out into international markets and we are delighted to add these stylish, award-winning Champagnes to our portfolio.

## Vineyard

The vineyard sits on the undulating land over the white calcareous soils. These famous chalky soils are finely structured and more porous than other soil types, with the looser structure enabling the absorption of minerals by the vine. The chalky soils not only provide excellent drainage, but also impart an elegance and finesse to the resulting wine.

## Winemaking

Traditional method Champagne, with the secondary fermentation taking place in the bottle. This cuvée has spent a minimum of two years ageing on its fine lees and has a dosage of 10g/l.

## Tasting Note

Lively and intense with a delicate and persistent mousse, refreshing notes of lime and lemon combine with floral nuances, honey and a touch of mint on the palate. This champagne blossoms with complexity and finesse.

## Serving Suggestion

A versatile Champagne, which complements Asian cuisine and subtly spiced dishes.

## Grape

Pinot Noir 60%, Chardonnay 35%, Pinot Meunier 5%

## Awards

Silver, IWSC, 2016  
Silver Outstanding, IWSC, 2017  
90 Pts, Wine Spectator, 2018  
Silver, SWA, 2018  
Silver, DWWA, 2019



Winemaker:	Rudy Remy
Region:	Champagne
Sub region:	Champagne
Country:	France
Alcohol:	12%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	12
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	61811NVA
Case unit of measure:	6X75CL
Formats Available:	37.5cl, 75cl
Closure:	Mushroom Cork

