



CHAMPAGNE

**CAMILLE SAVÈS**

à Bouzy depuis 1894

*Grand Cru et Premier Cru*



## Carte Blanche Brut - Bouzy Grand Cru

**Origin:** 75% Pinot Noir and 25 % Chardonnay from the Grand Cru terroirs of Bouzy.

About 12 plots south of the Montagne de Reims with an average age of 35 years.

**Vinification:** the grapes are hand-selected on the vine for optimum maturity. Gentle pressing to extract only the best first-run juices.

The must is cold-clarified before undergoing a first thermoregulated fermentation at 18°C without malolactic fermentation. The wine is vinified on its lees for 7 months in bright annealed stainless-steel vats. Blended with 40% reserve wines before bottling.

**Ageing:** at a constant natural temperature of 10°C in our chalk cellars.

Bottle-aged on the lees for a minimum of 3 to 4 years before disgorgement.

**Dosage:** 5g

**Disgorgement date:** laser-etched on the base of the bottle.

**Look and nose:** a bright intense golden colour with very fine persistent bubbles. A powerful nose which combines the red fruit aromas of the Pinot Noir with the white flowers of the Chardonnay.

**Palate:** this cuvée is powerful and intense on the palate, with a particularly delicious balance and freshness from the floral and fruity flavours.

**This champagne can be drunk at any time of day  
but is particularly good as an aperitif.**



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