



CHAMPAGNE

**CAMILLE SAVÈS**

à Bouzy depuis 1894

*Grand Cru et Premier Cru*

## Bouzy Rouge Bouzy Grand Cru

**Origin:** 100% Pinot Noir Bouzy Grand Cru. Harvested in small quantities from the best plots in the terroir: La Poivresse, Le Nonicart and Les Loges.

**Vinification:** each vine is carefully checked and the grapes hand-selected for optimum maturity. The grapes are moderately crushed and virtually all the stems are removed.

They are cold macerated without yeast (using only the natural yeast from the grapes). The wine is then removed from the vat and the press wine separated from the free-run juice, which is vinified in casks for 10 months.

**Ageing:** bottled 24 to 36 months after harvest and once the desired amount of malolactic fermentation has taken place.

**Look and nose:** a beautiful, intense cherry red colour with red fruit, Morello cherry, raspberry and black cherry aromas.

**Palate:** on the palate, this wine is round and well balanced, sustained by soft tannins. It will be enjoyed by lovers of Coteaux Champenois wines.

**It is the perfect partner  
for game and meat in sauces.  
Some well-known restaurateurs  
also recommend it with fish.**



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