



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Cuvée Anaïs Jolicœur Brut - Bouzy Grand Cru

Origin: 90% Pinot Noir Bouzy Grand Cru and 10% Chardonnay Bouzy Grand Cru from five plots in the heart of the terroir: Les Cercets, Les Pierres, Le Bas de la Haie de la Lue, Les Loges and La Poivresse.

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 being run off into barrels for the first fermentation (without yeast or malolactic fermentation).

The wine is left undisturbed on its lees for 7 months before being bottled.

The final blend is predominantly Pinot Noir from the very best years only.

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

Bottle-aged on the lees for a minimum of 36 to 48 months before disgorgement.

Dosage: 5g

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

Look and nose: pale aged-gold in colour with an elegant collar of bubbles. The initial delicate aromas of pear, peach and Mirabelle plum give way to the distinctive Pinot Noir qualities: generous red fruit aromas (blackcurrant, raspberry) then spices.

Palate: a warm, enveloping and fleshy palate, carried by a rich, creamy effervescence, followed by a lively, eloquent finish, thanks to careful blocking of the malolactic fermentation. Very long on the palate.



**This champagne embodies all the great characteristics
of an excellent year:
the ultimate accolade for man and nature
through the generations.**

4, Rue de Condé - B.P.22 - 51150 BOUZY - FRANCE

Tél. : +33 (0)3 26 57 00 33 - Fax : +33 (0)3 26 57 03 83 - champagne.saves@hexanet.fr

www.champagne-saves.com