



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Carte d'Or Brut - Bouzy Grand Cru

Origin: 75% Pinot Noir Bouzy Grand Cru and 25% Chardonnay Bouzy Grand Cru.
Around 12 plots in the terroir of Bouzy.

Vinification: the grapes are hand-selected on the vine for optimum maturity. They are then gently pressed 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 25% 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 4 to 5 years before disgorgement.

Dosage: 5g

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

Look and nose: golden hues and fine, lively bubbles with very marked red fruit and brioche aromas.

Palate: this cuvée is fresh and vinous on the palate. It has a distinctive, well-structured, well-balanced mouthfeel marked by a slightly-stewed stone fruit flavour.

**This is a champagne for connoisseurs.
With its distinctive character
and complex aromas,
it can be served throughout the meal.**



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