



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Millésime Brut - Bouzy Grand Cru

Origin: this vintage champagne is made from vines over 35 years old - 80% Pinot Noir Bouzy Grand Cru and 20% Chardonnay Bouzy Grand Cru – grown in the heart of the terroir.

Vinification: the grapes are hand-selected on the vine for optimum maturity before being 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. Vinified on the lees for 7 months in shiny annealed stainless-steel vats. The family then tastes the wines and only the best wines from that year's harvest make the blend.

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: an exceptional golden hue and the finest of bubbles. Rich honey, fruity, buttery and spicy aromas on the nose.

Palate: the well-rounded palate is red-fruit-led and the very long finish indicates a potential to improve with age.

**An exceptionally-classy prestige cuvee,
perfect for unforgettable moments.**



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