

THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Bernard Robert, Voigny

Champagne Réserve Brut



Grower

Now run by the third generation, Sébastien, the Robert family own 30 hectares of vineyards situated around Voigny and six other communes (Arrentières, Argentolles, Rizaucourt, Rouvres-Les-Vignes, Villenauxe-La-Grande). On these plots four of the principal Champagne grapes are grown; Pinot Noir, Pinot Meunier, Chardonnay and Pinot Blanc.

Vineyards

The soil is chalk and limestone, the average age of the vines is 35 years and they practice a strict form of lutte raisonnée in all vineyards. Density of planting : About 8,000 feet per hectare. The objective is to optimise the leaf surface sun exposure to maximise photosynthesis.

Vinification

Presses of 4000 and 8000 kg with membrane for fine and delicate extraction. Type of vinification : Classic and traditional (alcoholic and malolactic fermentations). Passage in the cold (elimination of the tartaric acid). Ageing (at least 48 months). Blend : Part of reserves wines, modulated according to the years from 15 to 20%, provides a regular and followed quality. Stainless vats (from 25 to 200 hl).

Style

A perfectly balanced and richly structured Champagne which also offers a refreshing acidity. On the nose, complex and delicate, reveals notes of red and white fruits, of flowers and a touch of butter. On the palate, a sparkle with a long and pleasurable finish. A perfect Champagne for any occasion.

Grape varieties:

60% Pinot Noir
20% Pinot Meunier
20% Chardonnay

Dosage: 9 g/l

Bottling options: 37.5cl, 75cl, 1.5l

ABV: 12.0%

Closure: Cork

