



BERNARD REMY CARTE BLANCHE

DESCRIPTION A blend of 60% Pinot Noir, 35% Chardonnay, 5% Meunier.

VINEYARD A.O.C. Champagne

Our family vineyard lies in the heart of the 3 main Champagne terroirs: Cote de Blanc, the Valley of the Marne, the Montaigne de Reims. They are vineyards located in different ecosystems, with complex landscape variations. Viticulture is aimed at preserving biodiversity and sustainable development. The soil is balanced and without hydric stress, mostly clay-calcareous based. A link is produced between the soils, the vines and the power of nature.

HARVEST The vegetative cycle favours the balance between the different acids of the grapes, the sugar and the aroma precursors of the different varieties. Harvesting is done by hand in mid-September. The harvesters select the best bunches in the different areas of the vineyards. The process borders on craftsmanship, from cutting by hand with scissors to carefully placing the grape bunches in 50-kilogram boxes. Then, they are transported to the warehouse in the shortest possible time so as to avoid temperature oscillations and preserve the variety characteristics.

WINEMAKING Gentle extraction of the free-run juice in a 4,000-kilo press with a wooden cover. The first fermentation of the base wine is carried out in stainless steel tanks at a controlled temperature. The second fermentation lasts an average of 2 months before ageing in a lying position. At the end of the winter the "chef de cave" proceeds to the composition of the "Cuvee", making the assembly.

AGEING 2 years.

TASTING NOTES Beautiful golden colour. The bubbles, lively and intense, give rise to a delicate foam with a smooth, regular effervescence. Persistent rim. On the nose appears a wide array of fruit aromas, where the light notes of lime and lemon stand out over the hints of minerals and honey. The palate is a pure expression of the different terroirs and the grape variety. Balanced and elegant, it remains on the palate and allures from beginning to end with its flavours of citrus, grapefruit, and lemon which open up to provide a transition to complex flavours of vanilla and then to brioche.

