Champagne CH de L'Auche Brut Sélection NV

FCM020NV

Cave Co-opérative de Germigny

— Champagne, France

A great, well rounded, fruit forward house Champagne

NV Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2023

Production

Grapes for this cuvée are grown in the lieu-dit of 'Auche' around the village of Janvry which lies just to the west of Reims. Firstly they are pressed in small stainless steel vats, before being transferred to ceramic vats for 12 hours to allow for natural clarification of the juice. Next the clarified juice is moved to large steel containers where it remains from September to March, during which time fermentation takes place before finally being bottled for the secondary fermentation and lees ageing. Dosage is between 9g and 10g per litre to give a richness of profile and this Brut Sélection is comprised of 60% wine from 2017 with 40% reserve wines from 2014-2016.

Tasting note

Gentle creamy character on the nose with some nice fresh red berry notes from the Pinots. Approachable, well balanced, house champagne.

Food Match

A highly versatile style of champagne which could accompany canapés, mushroom based starters, cheese and all manner of poultry dishes. Although, simply sipping it as an aperitif works very well too.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
AOP Champagne

Grape Varieties:
Pinot Noir 15% Pinot Meunier 85%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3344524031830