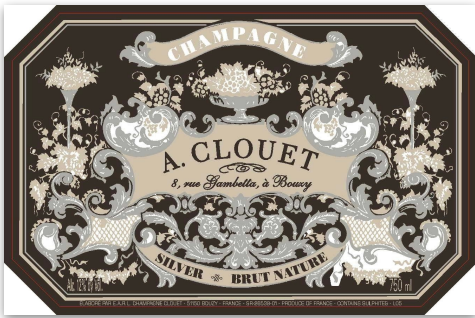




Domaine André Clouet “Silver Brut Nature” NV



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| REGION | Bouzy |
| GRAPES | 100% Pinot Noir |
| VITICULTURE | Sustainable agriculture |
| VINICULTURE | Hand-picked Grand Cru fruit from several vintages is fermented in neutral oak barrels. No dosage. |
| ALCOHOL | 12% |

Domaine André Clouet is located in the village of Bouzy in the Montagne de Reims subregion of Champagne. Their family-owned vineyards cover 8 hectares in the sloped vineyards of Grand Cru Bouzy and Ambonnay.

The wines are crafted using the traditional methods of Champagne production, with respect to the terroir and sense of place. They are cellared under the family’s 17th century village house which was originally built by André’s ancestor who, as an interesting note of history, acted as printer to Louis XV’s royal court at Versailles.

Silver Brut Nature is 100% Grand Cru Pinot Noir: 25% is from 2011 which had a glacial winter followed by a dry, hot spring; 25% is from 2010 which was cold from winter through spring, and 50% is from a 10 year solera. 80% of these base wines are fermented in stainless steel at low temperatures, with the remaining 20% fermented in Sauterne barrels. Full malolactic fermentation. The wines are aged approximately 4 years. “Brut Nature” Champagnes are made without the addition of dosage, so the result is an extremely dry and focused sparkling wine with a beautiful, gripping finish.
