

Champagne Assailly

NV 'Cuveé Réservee' Blanc de Blanc Grand Cru
Champagne, France



Type:	White Sparkling Wine
Ingredients:	Chardonnay
Region:	Champagne, Côte des Blancs Avize Grand Cru
Vineyard Size:	11 ha
Planted:	Average Vine Age: 40 Years
Farming Methods:	Hand harvested
Climate:	Northern continental climate in a region prone to frost and hail
Fermentation:	Selected yeast, isolated from the vineyards of Avize. Fermentation takes place in stainless steel.
Winemaker:	Vincent Assailly
Elevage:	Elevage takes place in concrete (70%) and in oak (30%), followed by 36 months minimum in bottle
Fining/Filtration:	No

ABV	12%	Sizes	750ml
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Vegan	Sustainable
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ABOUT THIS BOTTLE

Avize sits like a gleaming gem at the very center of the Grand Crus of the Cote des Blancs. The wines here have an extra dimension of opulence, infused with energy from the chalk soils. Champagne Assailly was established here in 1899 and the family house and winery sits squarely in the center of the village. For nearly 100 years, Maurice Assailly and his successors have produced beautiful rich Blanc de Blancs from their 11 hectares of vines, through careful farming and precise vinification. Today brothers Vincent and Pascal manage the estate, producing about 60,000 bottles annually. The Cuvée Réservee is the flagship wine of the estate, produced from vines in Avize, Cramant and Oger and assembled from four vintages (2017-2020). In the glass and on the palate, one immediately notices notes of bergamot and stone fruit, with little hints of yellow citrus and pastry. The texture emphasizes delicacy and understatement, with exceptionally fine acidity and great precision. Notes of toasted almond appear in the finish, alongside crisp green plums that give a terrific sense of freshness and energy.
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