



Champagne Alain Couvreur Champagne Alain Couvreur Brut, Blanc De Blancs

Appellation: Champagne

Type: Brut, sparkling.

Varietal: 100% Chardonnay

Viticulture Raisonnée

Champagne Alain Couvreur Champagnes Brut, Blanc de Blancs was awarded two stars by the Hachette Wine Guide.

A champagne “blanc de blancs” is produced entirely from white grapes, most commonly Chardonnay. Pinot Blanc and Arbane as well as a number of other white varieties are specifically permitted in the appellation but are rarely used. These are Champagnes filled with finesse, subtlety, refinement are dominated by white orchard fruit notes.

Tasting Notes

Color: Light straw yellow with gold-green highlights.

Bouquet: Fragrant with outstanding notes of citrus and a smoky minerality.

Palate: Citrus and white orchard fruit, with a fresh, delicate mouthfeel.

Perlage: Fine and persistent.

Serving Temperature: 8-10°C (47-50°F).

Pairing: Apertif and dinner Champagne that goes with fish (salmon, halibut, etc.) and seafood (shrimp, oysters etc.) and smoked fish.

Alcohol: 12.5%

Vineyard Notes

Production area: Massif de Saint-Thierry and Vallée de la Vesle.

Soil: Silty limestone.

Winemaking Notes

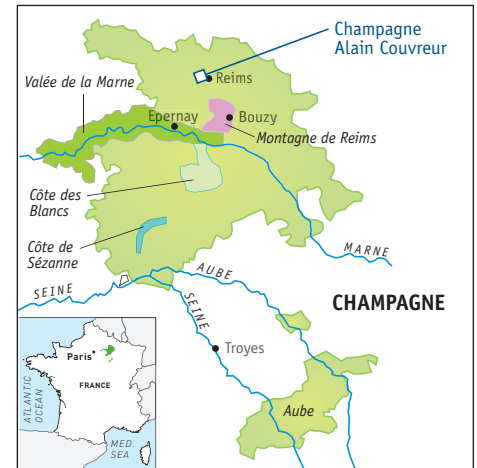
Harvest: Manual.

Vinification: Coquard press, Hydraulic press with inclined plate.

Fermentation: Thermoregulated vats. Malolactic fermentation in stainless steel and oak barrel.

Aging: About 48 months on the lees.

Residual sugar: 6 g/l



*Champagne Alain Couvreur was started in 1961 by its namesake, following in the footsteps of his grandfather. Alain's family had farmed and made barrels on the Massif de Saint-Thierry and in the Vesle valley for five generations. Today, David and Rémi lead the company as seventh generation Champagne farmers. The estate is in the town of Prouilly, along the Marne. The vineyards, are located on steep hillsides that are particularly difficult to work. In return, they offer by their leaf area, orientation and soil, ideal conditions for the vine. The soil and the subsoil of the Alain Couvreur Champagne estate are composed in varying proportions of clay-limestone, limestone and chalk. The estate practices **viticulture raisonnée**.*

*Champagne Alain Couvreur also makes two special cuvée, the eponymous **Champagne David Couvreur Blanc de Blancs Millésime** and **Champagne Rémi Couvreur Brut**.*