



## Champagne Alain Couvreur

### Champagne Alain Couvreur Brut, Blanc De Noirs

Champagne Alain Couvreur Champagnes Brut, Blanc de Noirs won the *Grande Médaille d'Or* in the Mondial de Bruxelles.

A champagne "blanc de noirs" is made only of black grapes (Pinot Noir and / or Pinot Meunier). Champagne Alain Couvreur is predominantly Pinot Noir. It is a blend of vintages (usually 6 different years). These are Champagnes from terroirs that have a temperament and a character that are fruity and powerful with a long finish.

**Appellation:** Champagne

**Type:** Brut, sparkling.

**Varietal:** 95% Pinot Noir, 5% Pinot Meunier

**Viticulture Raisonnée**

#### Tasting Notes

**Color:** Light gold.

**Bouquet:** Fragrant with outstanding notes of fruit.

**Palate:** Intense fruit though decidedly dry, with a fresh, crisp mouthfeel.

**Perlage:** Fine and persistent.

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

**Pairing:** Apertif and dinner champagne that goes wonderfully well with poultry, pork, veal and cold meat dishes.

**Alcohol:** 12.5%

#### Vineyard Notes

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

**Soil:** Silty limestone.

**Harvest:** Manual.

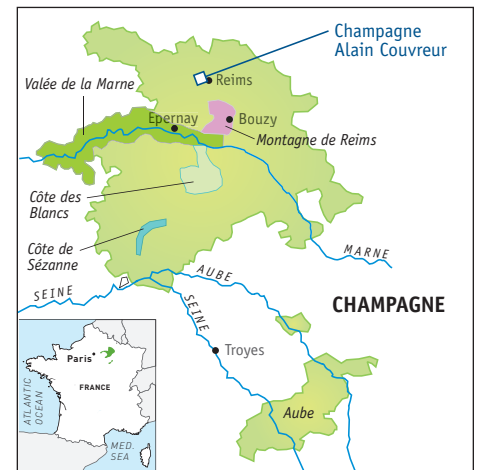
#### Winemaking Notes

**Vinification:** Coquard press, Hydraulic press with inclined plate.

**Fermentation:** Thermoregulated vats. Malolactic fermentation in stainless steel.

**Agging:** About 36 months on the lees.

**Residual sugar:** 7 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**.