



VINITY
WINE COMPANY

Champagne Alain Couvreur Champagne David Couvreur Brut, Blanc de Blancs Millésime

Appellation: Vintage Champagne

Type: Brut, sparkling.

Varietal: 100% Chardonnay

Viticulture Raisonnée

Champagne David Couvreur Champagnes Brut, Blanc de Blancs Millésime is featured in Gault & Millau.

Champagne “blanc de blancs” are usually made from Chardonnay. These are Champagnes filled with finesse, subtlety, refinement are dominated by white orchard fruit notes.

Tasting Notes

Color: Straw yellow with gold-green highlights.

Bouquet: Fragrant with notes of brioche, white orchard fruit and citrus.

Palate: Elegant mouthfeel with a buttery texture and delicate white orchard fruit and pastry notes.

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 (shrimps, oysters etc.) and sweetbreads.

Alcohol: 12.5%

Vineyard Notes

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

Soil: Silty limestone.

Winemaking Notes

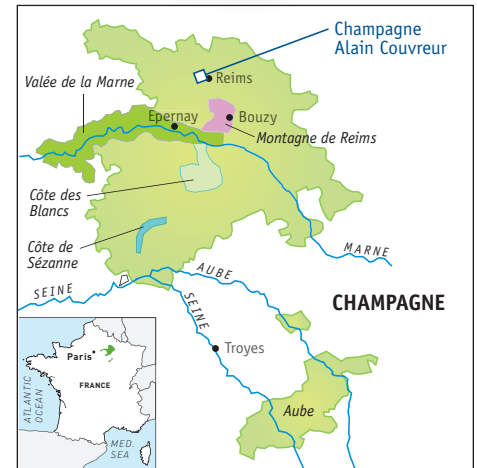
Harvest: Manual.

Vinification: Coquard press, Hydraulic press with inclined plate.

Fermentation: Thermoregulated vats. Malolactic fermentation in stainless steel.

Aging: About 7 years on the lees.

Residual sugar: 4 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**.*