



VINITY
WINE COMPANY

Champagne Alain Cuvreur Champagne Rémi Cuvreur Brut

Appellation: Champagne

Type: Brut, sparkling.

Blend: 35% Pinot Noir, 45% Pinot Meunier, 20% Chardonnay

Viticulture Raisonnée

Champagne Rémi Cuvreur is the perfect blend and style for making toasts, enjoying as an aperitif, or when one simply wants a nice glass of Champagne.

Tasting Notes

Color: Bright, light yellow.

Bouquet: Full notes of fruit.

Palate: Very fresh with generous white orchard fruit and an elegant mouthfeel.

Perlage: Fine and persistent.

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

Pairing: Apertif and toasting Champagne.

Alcohol: 12.5%

Vineyard Notes

Production area: Massif de St. Thierry and Vallée de la Vesle.

Soil: Silty limestone.

Winemaking Notes

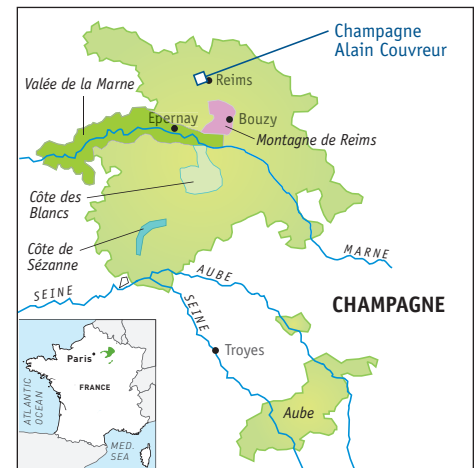
Harvest: Manual.

Vinification: Coquard press, Hydraulic press with inclined plate.

Fermentation: Thermoregulated vats. Malolactic fermentation in stainless steel.

Aging: About 18 months on the lees.

Residual sugar: 9 g/l



Champagne Alain Cuvreur 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 Cuvreur Champagne estate are composed in varying proportions of clay-limestone, limestone and chalk. The estate practices **viticulture raisonnée**.

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