

NV Poilvert-Jacques Champagne “Brut”



The long winemaking tradition of the Poilvert family can be traced back as far as 1663 in the village archives of Talus-St Prix (near Epernay in the heart of the Marne Valley). Jacques Poilvert owns nearly 8 hectares of prime vineyards and is ably assisted by daughter producing a full range of Champagne including NV Brut and Rose, Blanc de Blanc and Millesime. The non-vintage Brut is assembled from two red grape varieties, 50% Pinot Noir and 50% Pinot Meunier. Kept on the lees for 3 years before disgorgement and final preparation, the Brut exhibits a pale straw color with ample aromas of white peaches and stone fruit. Forthright biscuity notes and brioche complement the fruit aromas reflecting a subtle “British” style of bubbles. Harmonious on the palate, the Brut is classy and long on the palate.



**ARTISANS
& VINES**