



Erick Schreiber

Champagne

## Blanc de Gris

Brut

**A stunning champagne that is unique, refined and harmonious !**

This exceptional champagne is the result of a happy accident. Originally, our aim was to replant "forgotten" grape varieties used to make champagne in the past – **Pinot Blanc** and **Pinot Gris**. The hope was that this would bring added complexity and new flavours to our other blends. During one harvest, we were a little short in terms of quantity and ended up pressing the two grape varieties together in the same press revealing a surprising synergy.

When used separately **Pinot Blanc** and **Pinot Gris** each offer up a distinctly original taste, but when combined the result is simply stunning! A perfect balance between delicacy, elegance, power and complexity.

### Tasting notes :

Fresh almonds with a touch of saltiness on the mouth.  
Incredibly delicate and complex with lots of power and vinosity.  
All with verticality.

### How to serve ?

This champagne tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	BLANC DE GRIS
Type	Brut
Dosage	1.41 g/l
Year	2015
Grape varieties	Pinot Blanc 58,50 % Pinot Gris 41,50 %
Label	Ecocert - Demeter
Barrel ageing	42 %
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 year
Presentation	75 cl

