



Champagne André Roger, Grande Réserve Grand Cru, Aÿ, Champagne, France

Producer Profile

This family owned domaine, run by Jean-Pol and Marie-Hélène, is located in the village of Aÿ in the Grand Vallée de la Marne.

Vines are planted on the famous fossil calcareous and sedimentary soils, with Aÿ being one of only 17 villages classified as Grand Cru and renowned for high quality Pinot Noir production.

Viticulture

In the vineyards they remain faithful to the Champagne tradition, whilst at the same time, adopting modern techniques to enhance quality. Their approach of minimal intervention allows the soils to fully express its potential, with great care taken to minimize the use of chemicals and fertilizers. Their Pinot Noir dominant Grande Réserve exhibits the hallmarks of the house style, with reserve wines aged on lees for 15-18 months for added richness and complexity.

Winemaking

The hand harvested grapes are brought to the winery in Aÿ where they are gently pressed before a cool fermentation. The reserve wine which makes up about a fifth of the final blend has been aged on its lees in large oak "Foudres" to add richness and complexity for 15 to 18 months.

Tasting Note

The nose is very powerful, dominated by aromas of fruits in pastry, stewed apricot, with frank notes of sugared almond. Slight notes of pepper and aniseed. On the palate, the feeling is very ample and long, with remaining pastry feeling, ending on a spicy note.

Food Matching

Perfect on its own or a treat with oysters.



Product code: 5140

Technical Details

Varieties:

Pinot Noir 100%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Champagne

Case Size: 12 x 75cl

Oak Ageing

Time: 20 months

Type: French

% wine oaked: 20

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