



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne Eric Isselée

Product: Brut Grappes d'Or Blanc de Blancs

Village: Cramant

Location: Cotes des Blancs

Composition: 100% Chardonnay, 70% Grand Cru
Chardonnay

Base Vintage: 2009

Number of Vintages: 2 years

Tirage: 2010

Date of Disgorgement: June 2012

Dosage: 9 grams per litre

Residual Sugar: 9 grams per litre

Alcohol Content: 12%

Vinification: Malolactic fermentation

Structure: récoltant manipulateur (RM)

Proprietors: Eric et Carole Isselée

Accolades: Gold Medal:
Vignerons Independants 2004, 2008



Champagne Eric Isselée

Terroir: Chalk

Cultivation: 8 hectares

Yearly Production: 19,800 bottles

Characteristics: Pale gold in colour. Nose
Citrus, white flowers, dried
fruits with a lovely vinous
quality. A beautiful wine,
crisp complex with a
wonderful finish.

