



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne Henri Lemaire

Product: Or Classique

Village: Damery

Location: Marne Valley

Composition: 33% Chardonnay
33% Pinot Noir
33% Pinot Munier

Base Vintage: 2008

Number of Vintages: 3

Date of Disgorgement: 01-July-2012

Dosage: 7 grams per litre

Residual Sugar: 8 grams per litre

Alcohol Content: 12%

Structure: récoltant manipulateur (RM)

Proprietors: Pascale and Nathalie Guillenmot

Accolades: 2 awards

Vinification: Malolactic fermentation



Terroir: Clay and chalk

Cultivation: 4 hectares

Yearly Production: 40,000 bottles

Characteristics: Light, pale gold colour, plentiful mousse. Powerful aromas with a vinous quality, notes of plums, apricots and biscuits, which give it a morish character. Full bodied but balanced by a discreet crispness.