



VALKYRIE

SELECTIONS



CHAMPAGNE BRICE



HERITAGE BRUT NV

BRICE || The Brice family has lived in the village of Bouzy since the 17th century. Three generations ago, they were focussed exclusively on red wine production, shifting to Champagne elaboration just after WWII. In 1994, Jean-Paul Brice founded Champagne Brice and ten years later Jean-Paul's sons Jean-René and Remi took the reins, with consulting oenologist and viticulturist Christophe Constant, formerly of J.-L. Vergnon and Paul Bara.

BOUZY || Brice owns twelve hectares of vines, eight of which are in the prime mid-slopes of the Grand Cru village of Bouzy - mostly Pinot Noir with one hectare of Chardonnay. These eight hectares are divided into only 16 plots, making them quite large by Champagne standards. The remaining estate vineyards are in Chigny-lès-Roses (1.5 hectares of Pinot Noir & Pinot Meunier) and Loches-sur-Ource in the Aube (2.5 hectares of Pinot Noir). All vineyards are farmed organically, and the house style eschews malolactic fermentation entirely.

HERITAGE BRUT NV ||

BLEND | 70% Pinot Noir & 30% Chardonnay

VINEYARDS | Pinot Noir from estate vineyards in Bouzy and the Aube with the Chardonnay from Bouzy and Grauves - all vineyards on limestone/clay soil.

WINEMAKING | Primary fermentation and elevage in stainless steel with no malolactic conversion. The wine is blended with 30% reserve wine from 228l French oak barrels for bottle aging and secondary fermentation. 5gr/l dosage.

ALCOHOL | 12%

TASTING NOTES |

This cuvee is characterized by a fresh nose that reflects citrus, orchard fruit, and bitter melon with hints of anise, white pepper, and buttered toast. The Heritage Brut is a wonderfully balanced and harmonious cuvée with a definitively linear style but with breadth and complexity from the reserve wine component. A stony intensity and persistent bubbles make this an ideal aperitif wine or one to be enjoyed with light snacks.

