

	Retail	Savings
\$99.00	\$150.00	34%

NV Egly-Ouriet Brut Roséproduct-timed-pdf - Grand Cru, Champagne - Rare Grower Champagne "It is a jewel of a wine"

Why We're Drinking It

A rare grower Champagne produced in extremely small quantities, this is a producer Champagne enthusiasts fall head over heels for. With vines in the highly coveted grand cru villages of Bouzy, Verzenay and Ambonnay, vigneron Francis Egly, tends to them with the utmost care to develop a distinct character and profile to express the regional terroir and ancient vines.

The critics agree, this is a favorite that rivals the best houses. 94pts from Vinous, 93 from Advocate and Suckling. As Advocate says, "It is a jewel of a wine."

A beautiful light salmon color with notes of blood oranges, strawberries, grapefruit and hints of spice with bright acidity and a dry, flavorful finish.

Tasting Notes

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VARIETAL
Champagne
APPELLATION
Ambonnay, Verzenay and Bouzy
ALCOHOL
12.50
SIZE
750ml
BLEND
Champagne

The Story to Know

Winemaker Francis Egly has earned a place at the very top of the grower Champagne elite, and his wines have achieved "cult" status.

You'll find Egly Champagne on the wine lists of the world's three-star restaurants. You'll also find it in the cellars of those who know that while Krug and other top producers can easily be had for a certain (often exaggerated) price, Egly Champagne is both rare and exceptional.

Egly Champagne is produced in microscopic quantities; it has few peers in terms of quality; and if you appreciate fine Champagne, it is certainly worth going any length to acquire.

Egly cares for vines in the grand cru villages of Bouzy, Verzenay and in the heart of Ambonnay. His are wines with character—tremendously vinous Champagne that speaks volumes about the regional terroir and the ancient vines that birth them. Each bottle is a stunning example of the potential of Champagne as well as the bold vision of a truly talented artisan.

Ratings

94pts, Vinous

The NV Brut Rosé Grand Cru is soft, open and quite accessible. Perhaps it is the base of 2009 in this release, but today, the Rosé is radiant in the glass. Blood orange, pomegranate, crushed flowers and a hint of spice flesh out in a succulent, forward Rosé to drink now and over the next few years. Perhaps it is the extra year in bottle, but the July 2014 disgorgement is very expressive today in an open-knit style that is ready to deliver maximum pleasure. The creamy, voluptuous finish only adds to the wine's considerable appeal. This release is 70% Pinot Noir and 30% Chardonnay, based on 2009 with 20% each 2008 and 2007 wines. Aging took place in equal parts tank and neutral oak. Disgorged: July 2014.

93pts, Robert Parker Wine Advocate

The NV Brut Rose Grand Cru is made from vineyards in Ambonnay, Bouzy and Verzy. This is another totally convincing wine from Egly-Ouriot, not to mention one of the strongest wines in the line-up. The Rose Grand Cru captivates for its gorgeous, fragrant fruit and silky, refined finish. It is a jewel of a wine. The Rose Grand Cru spent 48 months on its lees and was disgorged in July, 2010. Anticipated maturity: 2010-2015.

93pts, James Suckling

I love the light salmon color and aromas of strawberry, grapefruit, and orange peel follow through to a full body with bright acidity and clean fruit. Very dry and flavorful. Lively and fresh. A crisp and crystal clear style of rosé.
