



Haynes Hanson & Clark

WINE MERCHANTS

Champagne Pierre Vaudon Brut Premier Cru NV

Champagne, France



PRODUCER

Union Champagne is a co-operative style winery, founded in 1966. It comprises 2000 members, with vineyards stretching across the Côte de Blancs, Montagne de Reims and the Marne Valley, 90% of which are classified as Grand or Premier Cru. Focus is on producing high quality Champagne, bringing together tradition, expertise and innovation.

VINEYARDS

Pinot Noir grapes from Grand Cru vineyards make up 75% of the blend, bringing structure and depth of flavour. The remaining 25% is Chardonnay sourced from prime Grand and Premier Cru sites on the Côte des Blancs, contributing finesse and racy lemony character.

Grape Varieties 75% Pinot Noir, 25% Chardonnay

Vintage Non Vintage

ABV 12.5%

Style Sparkling, Brut

Body Medium

Oaked No oak

Closure Cork with foil and wire hood

Notes Suitable for Vegans and Vegetarians

WINEMAKING

Grapes are hand harvested and whole bunch pressed. After fermentation, the wine goes through 100% malolactic fermentation in stainless steel tanks. The second fermentation takes place in the bottle over 36 months.

TASTING NOTES

The extended, 36 months of ageing on lees gives this champagne beautiful length of flavour and creaminess of texture. Pale gold in colour, bubbles are tiny and vivacious. This is an elegant, concentrated, shortbread and red fruit-scented champagne with a crisp, silky-smooth finish.