












Champagne  
VARNIER  
FANNIERE  
Grand Cru

**VARNIER-FANNIERE**  
*Grand Cru Brut*

	Product code	727510
	Format	6x750ml
	Listing type	Open
	Country	France
	Regulated designation	Appellation origine controlée (AOC)
	Region	Champagne
	Classification	Grand cru
	Varietal(s)	Chardonnay 100%
	Alcohol Level	12%
	Color	White
	Closure type	Cork

**ABOUT THIS WINERY**

Varnier-Fannière's Champagnes are archetypal examples of grower Champagne. The wines are distinctly individual, precise, and clean. Winemaking is artisanal and old-fashioned, including full malolactic fermentations and the back-straining operation of an old Coquard press. Interestingly, the wines are bottled at about 10-15% less pressure than most producers. Denis loves the vinous quality that this practice lends to the finished wines.

**TASTING NOTES**

This dry white displays a complex and medium nose featuring spicy, floral, fruity and mineral aromas. On the palate, its refreshing acidity and broad texture precede a long finish.



**- 93 Points -**  
Wine Advocate

**- 90 Points -**  
Wine Spectator

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