

Champagne
VARNIER
FANNIERE
Grand Cru

VARNIER-FANNIERE
Grand Cru Brut

\$58.50*

* Suggested retail price

📄	Product code	416115
🍷	Format	6x750ml
🚚	Listing type	Speculative
🇫🇷	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

DANIEL STIEFVATER
(778) 679-2969
BC Sales Manager

NEIL PUNSHON
(778) 331-8952
Manager - Liquid Art
Selections

ERIN ANGEL
(604) 250-5064
Sales Representative -
Vancouver North Shore /
Whistler

JADE HALLETT
(778) 984-4111
Sales Representative -
Okanagan / Interior BC

KATHRYN LEE
(778) 822-0899
Sales Representative -
Vancouver & Mainland, BC

KRIS DE RUITER
(250) 532-2527
Sales Representative -
Vancouver Island



TRIALTO
Wines of People, Place and Time™