

# Georges Rémy NV Quatre Terroirs Bouzy Grand Cru

WineWise Code	KGR-QTNV
Country	France
Region	Champagne
Color	Sparkling
Case Size	6x750
ABV	12.9
Acidity	4.35
Residual Sugar	1.1
Dosage	3.5 g/L
Years in Blend	84% 2017, 9% 2016, 4% 2015, 3% 2014
Bottling Date	July, 2018
Disgorgement Date	10-Jan-20
Annual Production (this wine only)	4190 bottles
Varieties	68% Pinot Noir, 32% Chardonnay
Pumpover or Punchdown?	None
Fermentation Vessel	Barrel
Aging Method	Used Barrique 90%, New Barrique 10%
Aging Duration (Months)	10 months
Filtered?	No
Fining_Agents	None
Yeast	Cultured
Lees_Contact_Stirring	Lees contact
Malolactic	Yes
Added Sulfur?	Yes, 37 mg/L
Vine Age (years)	43
Vine Yields (hl/ha)	60
Farming Practices	Organic
Vine Training Notes	Cordon de Royat and Guyot simple
Grape Picking	Hand-harvested

## Notes on the producer:

All hail a new star! We were lucky enough to visit and taste with this producer just as he was releasing his first vintage (2014) in June 2018. He has taken his time getting things right, having made still red wine commercially since 2011, and gradually getting his vineyards (in the best parcels of Grands Crus Bouzy, Ambonnay and Louvois, and 1er Cru Tauxières)) to where they were biodynamically certified last year.

The average age of the vines is impressively old, and Georges' intention is to enshrine the genetic material by practicing exclusively "sélection massale". Ploughing and tilling have been practised for several years, together with composting (home-made). The estate runs to less than 5 hectares, and Georges vinifies personally only about 20% of his production. So the quantities are absolutely miniscule. Even so, he makes several different wines in an effort to highlight the diversity of his terroirs, which are distributed over 17 separate plots. The house style is to harvest ripe, never chapitalize, and vinify 100% in oak.



## WineWise notes on the wine:

As the name implies, this cuvée is Georges' homage to the blending tradition of Champagne deriving as it does from plots in all four villages where he has his holdings. Dosed at a meagre 3.5 gm., it is an imposing but polished wine, blended from the years 2017 to 2014, and marked emphatically but convincingly by oak.

