

CHAMPAGNE LOUIS NICAISE

BRUT RÉSERVE NV

Champagne

REGION: Champagne

APPELLATION: Hautvillers

PRODUCER: Louis Nicaise

FOUNDED: 1900

ANNUAL PRODUCTION: 6000 cases

FARMING: Sustainable

Champagne Louis Nicaise is located in the heart of Hautvillers, the village made famous by Dom Perignon and known as the birthplace of champagne. They produce about 6,000 cases per year. Grower-Producers, the Nicaise family have been making champagne for 4 generations from their 9 hectares of Premier Cru vineyards, all in Hautvillers, but it is only very recently that the quality took a big jump up after the arrival at the domaine in 2007 of the new generation represented by Laure Nicaise-Préaux and her husband, then 25 year old Clément Préaux. Clément apprenticed at Anselme Selosse and work at the co-op of Mailly before becoming part of the Louis Nicaise family. As his father-in-law has given him more control, Clément has reduced the dosages on the wines and pushed the quality upwards.

BLEND: 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir

VINE AGE: 20-40 year vines

SOIL TYPE: clay and limestone soils above belemnite quadrata chalk

VINEYARD AREA: 9 ha

VITICULTURE / VINIFICATION: The blend is 40% Chardonnay, 30% Pinot Meunier and 30% Pinot Noir with a dosage of 8.5 grams. It is the target cuvée at the domaine. They produce about 3,000 cases per year.

A nose that has a lot of complexity with aromas of white fruits, citrus, dried fruit, white flowers, brioche and honey. The palate is rich and well-ventilated. Rich material recorded by a fine and refreshing bubble offers a well-balanced wine.

SERVING IDEAS: Cold appetizers (vegetables, terrines, fresh goat cheeses), The dishes with seafood flavors, raw or cooked (shellfish, mussels, clams), seafood (shrimp, oysters), hot and cold shellfish (lobster, crayfish), raw and marinated fish and / or carpaccio, firm fleshed fish, sea or freshwater (Dover Sole, Striped Sea Bass, John Dory, Cod, Salmon, Arctic Char, Rainbow trout), A white meat (poultry, veal, sweetbreads), Eastern and spicy cuisine (curry, Thai, Indian), fruit based desserts, dried fruits, hazelnuts, walnuts.

