

## SÉLECTION BRUT

Founded in 1899 in Dizy, just outside of Epernay, Champagne Pannier moved to Château-Thierry in the Marne Valley, in 1937. Here, magnificent medieval stone quarries dating back to the 12th century were discovered; today they are the very cellars where Champagne Pannier ages their wines. In 1974, Champagne Pannier became the flagship brand of the powerhouse union of growers COVAMA, giving Pannier access to the best Champagne Crus across multiple regions.

Grapes are sourced from the best of their growers in the Marne Valley (30%), as well as top crus in Montagne de Reims such as Mailly, Verzy, Ambonnay, and Verzenay (35%), and in Côte des Blancs such as Cramant and Chouilly (35%). One third of these grapes come from COVAMA's top 10% of growers; the rest selected by Pannier's teams across Champagne.

Independently run, and with the benefit of access to the very best vineyards across Champagne, Pannier utilizes Chardonnay from the Côte des Blancs for its delicacy, Meunier from the Marne Valley for its fine fruitiness, and Pinot Noir from the Montagne de Reims for its structure.

The secret then is in the blending – the delicate and decisive task of which Champagne Pannier has entrusted to its talented Cellar Master, Yann Munier. Yann and his team of oenologists have developed a coherent and elegant assortment of Champagnes with a clear style, thanks to the dominant presence of Pinot Noir and Meunier, supported by a large proportion of Chardonnay.

GRAPES	40% Chardonnay, 30% Pinot Noir, 30% Meunier. Includes 30% of reserve wines.
DOSAGE	Brut
COLOR	Yellow and gold with fine, delicate bubbles
NOSE	Expressive, floral, and fruity, with matured white and yellow fruits
PALATE	Fresh, fruit-forward, and persistent, with a long and elegant finish.
SERVING	Chilled, at 43-48°
ABV	12%

