



DOMAINE  
**GRIER**

## GRIER BRUT

### *Traditional Method*

Le Grier Brut celebrates the Alliance between South Africa and France.

In his youth, Jean Louis Denois, from Champagne, met the Grier family from Villiera wines in Stelleboch, Western cape. He offered to share his secrets of making sparkling wines, and thanks to this, Villiera has become the undisputed leader producer of sparkling wines, using the Cap Classic method in South Africa. This close relationship led the Grier family to discover the Roussillon region, where they acquired a unique vineyard of about 25 hectares, in one piece, surrounded by scrubland, on one of the northernmost terroirs of Pyrénées Orientales, to create Domaine Grier.

It is therefore quite natural that they wished to express their know-how in sparkling wines on his exceptional terroir and with a good proportion of Catalan grape varieties.

**Grape varieties :** Maccabeu 50 %  
Chardonnay 25 %  
Carignan 25 %

**Terroir :** Schistose marls

The vines, cultivated as trellis and gobelets, are harvested manually very early to maintain maximum freshness.

**Vinification :** The grapes are pressed directly and delicately, preserving the juice from any oxidation.

After cooling, the juices remain in static settling for 48 hours and then are racked for fermentation at 14°C. After fermentation, the wines are blended, including a portion of « Blancs de noirs », then stabilized for the fermentation in bottle.

**Elaboration :** The base wine is then bottled in January of the following year for the second fermentation. The wine remains on the lees for a maximum of 12 months before being disgorged, as needed, in order to guarantee the freshness of the product.

**Tasting :** This wine for intimate and great occasions, has a character that is both floral and fruity, with spicy notes on the finish. The palate combines freshness, fruit and elegance.

**Analyses :**

- Residual sugars : 6 g/L
- Alcohol : 11,5 % vol
- Total Acidity : 6 g/L ( H<sub>2</sub>SO<sub>4</sub>)
- pH : 3,14

