

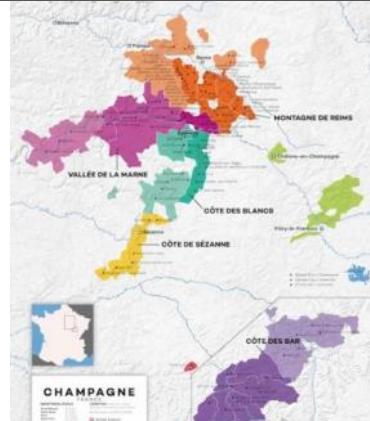
HB Wine Merchants presents wines from: **Minard et Filles**



FRANCE

## Cuvée Léanne Extra Brut

Champagne



### Brand Highlights

- A blend of 75% Pinot Noir and 25% Chardonnay and is a Recolte 2022
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 4.5 Ha of vineyards in Courmas, located in the Montagne de Reims area
- Adheres to sustainable agricultural/viticulture methods certified HVE3 (High Environmental Value Level 3, highest certification level); and Vigneron Independent

### The Estate

Since 1922, the Minard family has owned vineyards on the exceptional land between Epernay and Reims in a village called Courmas. Lucien, then René, then Patrick, and now Audrey built up vineyards among the slopes behind their home and continually invested in vine management and vinification equipment. The passing along from father to son ended when Patrick's daughter Audrey felt the calling to manage the estate. Today she runs it with her husband whom had worked for her father in the vineyards for 10 years and the estate covers almost 5 hectares and the wines are made from 100% Estate fruit—Pinot Meunier, Chardonnay, Pinot Noir. This upper plateau of Montagne de Reims is known for the chalky, calcareous limestone soils with pockets of clay/marl which favors Pinot Meunier. Audrey has two daughters, a sister, and two nieces. They all have a passion for horses and riding and the four Champagnes imported are named after the girls, the perfect match to their feminine style and personalities.

### Wine Making

Cuvée Léanne, is strong and generous of heart. The Pinot Noir majority gives the generous and ample palate with the complement of the Chardonnay to add lift and elegance. After the extraction period, alcoholic fermentation occurs and complete malolactic fermentation is done in stainless steel at low temperatures with extended lees aging. This wine is from one single growing season so is referred to as a Recolte 2022 release. After the blending and bottling with a metal cap for a minimum of 24 months the wine is disgorged and aged for a minimum of 4 more months before release. The usual dosage is 5.0 grams per liter making this an Extra Brut.

### Tasting Notes

This is a pale yellow colored wine with a fine and generous mousse. The light attack on the palate balances the richness with a reduced dosage. Only 2,000 bottles are produced.

### Press

- ♦ 95 Points Gault & Millau

### Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00852 6
- SCC: 1 08 75734 00852 9
- Case: 12.9" x 10.3" x 7.2"