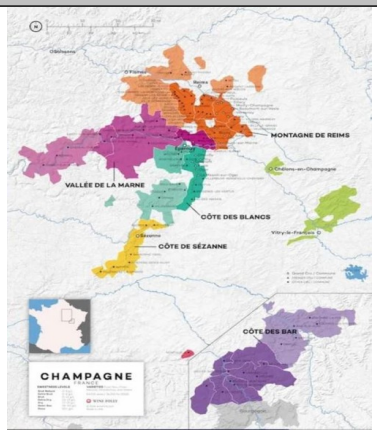
HB Wine Merchants presents wines from: **Minard et Filles**



FRANCE

Cuvée Ondine Brut NV

Champagne



Brand Highlights

- A blend of 70% Pinot Chardonnay + 15% Pinot Meunier and 15% Pinot Noir
- 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 Ondine, is luminous. The dominance of Chardonnay makes a lively and refreshing. All of the grapes are harvested by hand, destemmed and pressed in a membrane press. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done in stainless steel at low temperatures with extended lees aging. 20% of each release is reserve wine held in a "solera" system to add maturity and consistency to the blend. 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 6 more months before release. The usual dosage is 8.0 grams per liter.

Tasting Notes

This is a white gold color with some toasted notes and a richness to complement the freshness. The delicate yet lively texture is achieved with a reduced dosage while the finish is balanced and graceful. Only 10,000 bottles are produced.

Press

- Wine Spectator – **90 Points**

Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00850 5
- SCC: 1 08 75734 00850 2
- Case: 12.9" x 10.3" x 7.2"