

# Champagne Louise Brison A l'Aube de la Cote des Bar

## THE FACTS

**COUNTRY:** France

**REGION:** Champagne

**APPELLATION:** Aube

**CEPAGE:** 50% Pinot Noir, 50% Chardonnay

**WINEMAKING:** Grapes are destemmed, fermented spontaneously in steel, and aged for nine months in used barrels averaging seven years of age with no malolactic fermentation; the wine then spends a minimum of five years on its lees, with secondary fermentation induced with organic beet sugar, and it is disgorged with no dosage.

**AGING:** Minimum 5 years on lees

## THE STORY

Above all, Louise Brison is a family story of technical know-how and human relations over 4 generations. In 1910, Louise Brison eked out a living on a few acres of vines at a time when winemaking was not very lucrative. Thanks to her tenacity, the future generations were able to continue her work and the estate took on a new direction in 1977 with Francis BRULEZ, who began producing vintage Champagnes aged in oak barrels. His daughter Delphine BRULEZ carries on the family tradition, building her bridge between the past and the future.

## THE SELLING POINTS

**SUSTAINABILITY:** Biodynamic In Practice, Green Practicing

