



# Esprit de Champagne

Import  
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Wholesale  
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Distribution

## Champagne Eric Isselée

**Product:** Brut Grappes d'Or Blanc de Blancs

**Regions:** Côtes des Blancs

**Vineyards:** Oiry, Chouilly, Cramant and Sezanne

**Terroir:** Chalk

**Vineyard Area:** 4 hectares

**Assemblage:** 100% Chardonnay

**Base Vintage:** 2013

**Number of Vintages:** 2012, 2013

**Tirage:** February 2014

**Disgorgement:** October 2016

**Dosage:** 9 grams per litre

**Alcohol Content:** 12%

**Vinification:** Malolactic

**Classification:** récoltant manipulant (RM)

**Proprietors:** Eric et Carole Isselée

**Production:** 3000 cases



## Champagne Eric Isselée



Isselée wines are beautifully made. Even the entry level Brut is made using a blend of 70% Grand Cru wines. The long aging on the lees is a characteristic of Eric's process (three years minimum for all cuvées) and his patience in choosing the exact moment to disgorge these wines is a key element. The winery still has all the tools on hand to hand disgorge small production runs and he can disgorge about 800 bottles a day by hand as opposed to the 12,000 or so bottles the disgorging machines can handle. All riddling is manual and all done by Eric himself.