

# CAMILLE SAVÈS

*Bouzy, Montagne de Reims*

## OVERVIEW

- Small grower in the village of Bouzy in the Montagne de Reims
- Located in one of the great villages for Pinot Noir
- Vineyards are mostly on south-facing hillsides
- Some holdings are found in surrounding villages in Montagne de Reims
- To give their wines extra freshness and delineation, they ferment their grapes in glass-lined stainless tanks, and block malolactic fermentation
- Full-styled wines, with great acid balance!



## WINE LIST

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### CARTE BLANCHE BRUT NV

Grape(s): 75% Pinot Noir, 25% Chardonnay (100% estate-fruit)

Vintage(s): 60% 2007; 40% reserve wine (2006)

Vineyard(s): Pinot Noir from Bouzy, Ambonnay & Tours-sur-Marne (all Grand Crus); Chardonnay from Tauxières (1er Cru)

Vinification: Fermented in enamel-lined stainless steel; no malo; 12 grams dosage

### ROSÉ BRUT NV

Grape(s): 60% Chardonnay, 40% Pinot Noir (100% estate-fruit)

Vintage(s): 60% 2007; 40% reserve wine (2006)

Vineyard(s): Chardonnay from Bouzy Grand Cru; 28% Pinot Noir from Bouzy Grand Cru, 12% Bouzy Rouge

Vinification: No malo; 10 grams dosage; aged on lees in bottle 3-4 years prior to disgorgement

### GRAND CRU BRUT 2002

Grape(s): 75% Pinot Noir; 25% Chardonnay (100% estate-fruit)

Vintage(s): 100% 2002

Vineyard(s): 100% Bouzy (Montagne de Reims); southeastern facing on chalk with rich alluvium seam; average vine age of 25 years

Vinification: Tank fermented; no malo; 4 years aging in bottle; 9 grams dosage