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## SIGNATURE GRAND CRU BRUT

The cuvée Signature Grand Cru reflects the true identity of the house. Its distinct aromatic structure is combined with the minerality of a great terroir.



Bottle Size: 750 mL

*Vintage:* NV  
*Producer:* Champagne Soutiran  
*Country:* Champagne, France  
*Composition:*  
65% Pinot Noir, 35% Chardonnay

### WINEMAKER NOTES:

The nose combines aromas of stewed pears and vine peaches, with a touch of torrefaction and aniseed. The effervescence is creamy and smooth to the palate. Red and yellow fruit aromas blend with a chalky minerality that brings up saline undertones.

### TASTING NOTES:

"The NV Brut Grand Cru Signature is an assemblage of 60% Pinot Noir and 40% Chardonnay, currently based on the 2007 vintage and 30% of reserve wines of 2006 and 2005. The wine was kept on the lees for 60 months for the second fermentation and was disgorged in October 2014. Rich, ripe and intense on the nose, this full-bodied, elegant and expressive terroir-driven champagne has a good length and is recommended by the domaine to be drunk in the next two years. However, I think it can age much longer." - Stephan Reinhardt

### PRESS:

90 points Wine Advocate; 90 points Wine Enthusiast; 90 points Gilbert et Gaillard

### VINEYARD:

Guided by Alain Soutiran's daughter, Valérie Renaux-Soutiran, and her winemaking husband Patrick Renaux, Champagne Soutiran cultivates 11 hectares of vines of which six are family-owned. Most of the vines are located in Ambonnay, the rest is in Trepail, Chigny les Roses and Chamery. Pinot Noir is dominating, but there is also Chardonnay and a little bit of Pinot Meunier. Valérie and Patrick are the third generation of the family domaine that produces clear, full, intense and elegant Champagnes of really excellent quality.

### VINIFICATION:

**Principle Harvest:** 2008

**Bottled:** May 2009

**Aging:** On lees 6 years

**Disgorgement:** April 2015



FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)

