



## GEORGES REMY CHAMPAGNE LES QUATRES TERROIRS

SKU: CHGRQT

Georges works mainly with Pinot Noir in Bouzy, Tauxieres and has only been releasing champagnes for a few years. This is 77% Pinot Noir and 23% Chardonnay, 94% 2019 and 6% 2018, fermented and aged in barrel on fine lees. Just 1 g/l dosage. Made in the a la mode slightly oxidative style.

Very rich powerful nose with ripe apricot, nectarine, marmite, roasted nuts, apple. Oxidative notes but controlled and lending complexity. Broad, rich and mouthfilling, long and meaty this is complex, explosive stuff and very impressive, notes of white chocolate and coffee on the finish which is supported by saline acidity

