

LE BRUN DE NEUVILLE MILLÉSIME CHAMPAGNE

2009

Country

France

Region

Champagne,
Côte de Sézanne

Varietal

93% Chardonnay
7% Pinot Noir

Winemaker

Damien Champy

Alcohol Content

12%

Total Sulfur

No data

Residual Sugar

5 g/l

Acidity

No data

HISTORY

Le Brun de Neuville was born from the vision of dedicated grower producer families who came together to celebrate and elevate the Côte de Sézanne and its luminous, expressive Chardonnays. Since 1963, this spirit of independence, craftsmanship, and shared purpose has thrived, now carried forward by Damien Champy and his team in a family-led spirit that has endured for over 60 years.

Today, nearly 170 winegrowers are part of the Le Brun de Neuville family. The vineyards span the 12 villages in the Côte de Sézanne, each with its personality and terroir. Most of the vines were planted over 40 years ago, rooted in the heart of the Côte de Sézanne. Chardonnay dominates the landscape, covering 90% of the estate, the remaining 10% is Pinot Noir.

VINIFICATION and MATURATION

Hand harvested and sent through pneumatic press. Alcoholic fermentation in stainless steel tanks, then aged 156 months. Bottled in 2010.

VINEYARD



45 year old vines planted to southeastern facing vineyards rich in clay and chalk.

TASTING NOTES



Straw-yellow Champagne with fine effervescence, featuring mature fruit aromas of baked apple, stewed pear, and dried apricot balanced by a complex profile of toasted brioche, hazelnut, ginger and honey from extended lees aging.

FOOD PAIRING



Smoked salmon, duck mousse pâté, fried chicken, Pakora, grilled fish, Cioppino, Bouillabaisse.

