

DOMAINE EGLY-OURIET

'Selosse may have redefined what grower Champagne could be, but their bottles have become nearly impossible to find stateside. Egly-Ouriet—cut from the same revolutionary cloth—remains one of the last truly attainable icons of the movement: fiercely allocated, profoundly terroir-driven, and still within reach for those who move quickly. Francis Egly, a meticulous perfectionist and one of the true pioneers of the grower-Champagne movement, has spent decades crafting wines that stand shoulder-to-shoulder with the region's greatest.'

- Master Somm Ian Cauble

'Francis Egly crafts uncompromisingly high-quality wines. These remain some of the most singular wines being made in Champagne today. For what it's worth, we rarely miss an opportunity to drink them.'

-Vinous

'Egly-Ouriet is one of the reference-point growers in Champagne, with a deep selection of wines that offer remarkable transparency to site, vintage and variety. These are among the most pure, un-manipulated Champagnes readers will come across.'

-Robert Parker

Year Founded: 1930

Region: Ambonnay, Champagne, France

Founder: Michael Egly

Winemaker: Francis Egly

Known For: These wines are unquestionably the pinnacle of Pinot Noir-based Champagne.

-Sustainable-

Domaine Egly-Ouriet Champagne is sensual, unforgettable and highly sought after, a "cult" wine for Champagne lovers who crave the power and finesse of Pinot Noir-based wines. What you'll find at this small family "grower" house is truly vinous Champagne, wines striking in their concentration and complexity. There are winemakers who craft fine wine, and then there are artists who redefine the craft. When we witnessed the transition in the 1980s from Michael Egly to his son, Francis, it was clear that Francis wasn't going to be satisfied with the Champagne status quo. He doesn't consider his competition among the great Champagne houses, but instead



among the legendary producers of Burgundy. Egly's practice of harvesting very ripe grapes and aging his wines in barrel for years longer than almost any other Champagne house are some of the practices that set his art apart from the rest; yet it is the results that captivate. Egly-Ouriet Champagne is age-worthy, sumptuous and at times surreal. Francis Egly's grand cru vineyards are located in the villages of Ambonnay, Verzenay and Bouzy; premier cru Pinot Meunier vineyards are located in the village of Vrigny (on the Petite Montagne). Grand cru vineyards are planted to 70 percent Pinot Noir and 30 percent Chardonnay; vines are on average 40 years old. Above all, diligent work in the vineyards to control yields with the goal of obtaining truly ripe grapes (unusual for Champagne) is Egly's primary philosophy. Grapes are harvested by hand when perfectly ripe, and pressed full cluster in a refrigerated, gentle press that is designed to avoid any chance of oxidation. Juice is fermented on indigenous yeasts, partially in French oak barrels (purchased from Burgundian winemaker Dominique Laurent) and partially in tank. Malolactic fermentation is allowed or blocked depending on the needs of the vintage. Wines spend an especially prolonged time on fine lees in bottle, with three to four years the minimum, a choice that differentiates Egly's textured, supple wines from thinner commercial Champagnes. Dosage before bottling is very low, seldom more than 2-5 grams/L. All wines are bottled unfiltered and unfiltered.

Domaine Egly-Ouriet Brut Les Premices NV



Translated from the French, 'prémices' signifies "a beginning." Derived from the Latin primitiae, which means the first fruits of a harvest, set aside as an offering to the gods in antiquity.

1/3 Pinot Noir, 1/3 Chardonnay and 1/3 Pinot Meunier. The vineyards are located on the Massif de Saint-Thierry, near the village of Trigny, northwest of Reims. Soils are sandy, with some clay. 40-year-old vines on average. Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged for three years in bottle. Dosage 2 grams/L. Bottled unfiltered and unfiltered. Aromas of white flowers and marzipan, white peaches, light herbs. Bright and precise, with peppery notes and citrus zest. Savory, with a mineral finish. Pair as an aperitif; with charcuterie or smoked meats/ fish; fresh or moderately aged French cheese.

92 Points - Vinous - *"Bright floral notes and the natural richness of Pinots come together nicely in this entry-level bottling."*