

Cuvée de l'Écusson Brut

Category	Sparkling
Grapes	40 % Chardonnay, 35 % Pinot blanc, 15 % Pinot noir, 10 % Riesling
Producer	Bernard Massard
Country	Luxembourg
Size	750 ml
Degree of alcohol	12 %
Serving temperature	7-9 °C
Available	Québec, British Columbia, Alberta

Terroir

The Luxembourg vineyard extends for 42 km on the slopes of Moselle river. Limestone soils to the north and clay to the south of the appellation. A terroir of exception, conducive to the production of great sparkling wines and still wines fresh and fruity. The historic building of the Bernard Massard Caves is located in Grevenmacher, in the northern part of the Luxembourg vineyards.

Vinification and maturation

Traditional method of wine-making. The wine is bottled after a wine based tirage liqueur, sugar, and yeasts to aid fermentation are added to the Cuvée. The wine becomes sparkling as a result of the carbon gas created through fermentation. After a long maturation period, bottles are placed on racks. Then each bottle is turned so that the dregs will end up in the bottleneck. At the end of the "remuage" process, each bottle is "disgorged". Before resealing the bottle with its final cork, a dosage (known also as an expedition liquor) is added to it.

Features

It owes its distinctive vinosity and elegance to a meticulous blend of pinot blanc, riesling, pinot noir, and chardonnay. Nose of citrus, pear and toasted almond aromas. Well balanced, with brioche-buttery notes.

Food Pairings

Aperitifs, with parmesan chips, grilled lobsters, tilapia and grapefruit, oysters or tuna sashimi.

Medals / Press reviews

89 pts, Sara d'Amato, Winealign "This traditional method sparkler from Luxembourg certainly over delivers for the price. Great texture and intensity with pleasant yeasty, brioche notes and mouth-filling flavour. Quite compelling. Dry, stylish and very champagne-esque. Tasted August 2013."

Other information

Sugar content: 12 g/L

Product codes

Québec : 95158, British Columbia : 610543, Alberta : 95158

