THORMAN HUNT

EST. WINE SHIPPERS 1978



Champagne Gallimard Père et Fils

Les Riceys

Champagne Cuvée Amphoressence Brut Nature

Grower

Champagne Gallimard Père et Fils is based in Les Riceys, at the heart of the Côte des Bar in the south of Champagne, and has passed from father to son for six generations. Didier Gallimard and his son Arnaud farm 10 hectares on the steep slopes around the village, making Champagne and Rosé des Riceys with as little intervention as possible, using oak and terracotta amphorae and perpetual solera reserve wines.

Vineyards

The dramatically sloping vineyards are of chalk and Kimmeridgian limestone and are planted mainly to Pinot Noir with a little Chardonnay. The vines are pruned in the Guyot, Cordon de Royat and Chablis methods and farmed with care for the environment.

Vinification

An equal blend of Pinot Noir and Chardonnay, aged in ovoid terracotta amphorae handmade in Tuscany, then given long ageing on laths in the cellar. Bottled with no dosage.

Style

Pure, precise and rather serious, with a fine balance between amplitude and a crystalline, mineral freshness and saline notes on a long finish. A wine for the table, with oysters, shellfish and fine fish dishes.

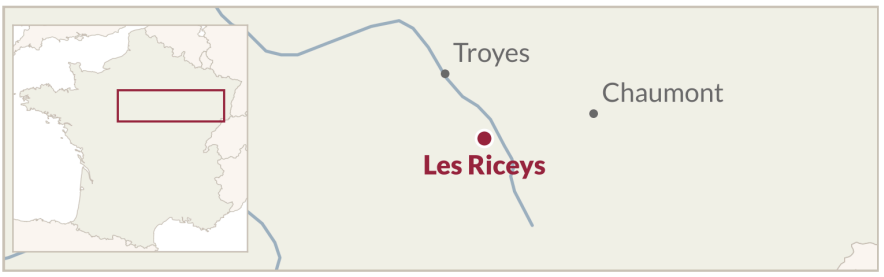
Grape varieties:
50% Pinot Noir, 50% Chardonnay

Dosage:
0 g/l

Vegan:
Yes

Bottling options:
75cl

Closure:
Cork



• Thorman Hunt, 4 Pratt Walk, Lambeth, London SE11 6AR • +44 (0)20 7735 6511 •
info@thormanhunt.co.uk • www.thormanhunt.co.uk