



CHAMPAGNE BRUNO MICHEL Les Brousses Premier Cru

REGION/ ORIGIN	Vallée de la Marne Pierry 1 ^{er} Cru	WINEMAKER	Pauline Michel-Orban
VINTAGE	2013	WINERY ESTABLISHED	1985
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.25%	AGE OF VINES	40 years old
FERMENTATION	Stainless steel Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING ON LEES	84 months	ELEVATION	250 meters
DISGORGEMENT DATE	4/15/2021	FARMING METHODS	Organic certified (since 2004)
DOSAGE TOTAL SULFUR	0 g/l 38 mg/l	FILTER/FINING	Kieselguhr Filter No fining

RM = Récoltant Manipulant = Grower Champagne = Farmer's Fizz

Champagne Bruno Michel is a beautiful story about family, history, and love of the land. The family's winemaking dates back to at least the early 1900's when Paul Michel created a legacy for his future progeny (there are still bottles in the cellar from 1924 that Paul made!). Fast-forward to 1985, and Bruno (the fourth generation) and his wife Catherine began the estate that now sits in the village of Pierry today, just a few kilometers south of the renowned Épernay. When they took control of a historic 18th century cellar, with hundreds of meters of damp underground caves that were carved out by the Benedictine monks, the domaine really began to take its shape. In 2016, Bruno's daughter and oenologist Pauline Orban took over the cellar alongside her husband Guillaume Orban. Since 1997, when all chemical use in the farming stopped, the winery has progressed each year towards maintaining the integrity and health of the land and the vines, and today is one of the very few certified organic Champagne houses. The team meticulously farms 45 small plots of chalky clay and limestone soils within their 17 hectares, in the Coteaux Sud d'Épernay (the east side of the Vallée de la Marne), with about half dedicated to Chardonnay, and half to Pinot Meunier. Their efforts produce remarkably low yields compared to what is allowed in Champagne, giving incredible depth of fruit to their 'house style' - which is nuanced and wildly complex, because even their NV Assemblée range of Champagnes is aged on lees for shockingly long amounts of time. Team blending for final mixes, low dosages for perfect fruit clarity, and large depth of vintages and aging bottles create for the bubbles of Champagne Bruno Michel to be amongst some of the greatest 'farmer's fizz' that is available in the market today.

***Les Brousses is a small lieu-dit (parcel) within the Premier Cru Pierry not far from the estate's winery
There were 4,000 bottles made of the 2013 vintage***

The 2013 Bruno Michel 'Les Brousses' Premier Cru is an Extra Brut Champagne from this small lieu-dit in Pierry, and comes from only 40-year-old vines of Chardonnay. After fermentation of this plot in stainless steel, the wine is put in bottle with its liqueur de tirage and was laid to rest for seven full years before it was disgorged and ready for release. The small team at the winery left this aged Champagne as is, with no dosage, in order to showcase the remarkable drive and voluptuous texture of the fruit from the Les Brousses plot. The aromas fold out from this glass in complex layers, first offering fresh salinity and fleshy lemon, and wafting into a nuanced array of flowers like acacia and buttercup, tree-ripe pears, and hints of peppermint. The creamy foam hits the palate like a soft blanket, loaded with juicy tree fruits and luscious yet vibrant lemony goodness. Plenty of structure and minerality underline the complexity in the mouth, offering harmony and pleasant appeal in a sea-breeze-salty kind of way, all the way through a long and unctuous finish.