



## CHAMPAGNE BRUNO MICHEL

### Assemblée Brut

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Pauline Michel-Orban
VINTAGE	NV	WINERY ESTABLISHED	1985
VARIETALS	55% Chardonnay 45% Pinot Meunier	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.5%	AGE OF VINES	30 - 40 years old
FERMENTATION	Stainless steel Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING ON LEES	71 months	ELEVATION	250 meters
DISGORGEMENT DATE	2/23/2021	FARMING METHODS	Organic certified (since 2004)
DOSAGE	6 g/l	FILTER/FINING	Kieselguhr Filter
TOTAL SULFUR	38 mg/l		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 18<sup>th</sup> 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.

***Assemblée is the non-vintage estate selection of bubbly made each year to represent the depth of the grapes & the terroir – extended time aging makes for an exceptionally complex range of Champagnes***

The *Bruno Michel 'Assemblée' Brut* is the estate's NV blend of Chardonnay and Pinot Meunier. Once a vintage has been harvested, parcels and grapes are separated into vats so that the base wines can be fermented. For *Assemblée Brut*, a mix of the current vintage (vast majority) is then blended with reserve vintages and terroirs, dependent upon flavor profile, supply on hand, and an overall goal to showcase the Bruno Michel character of land and the fruit. In the spring following the harvest, the wine is stabilized and filtered, a liqueur de tirage is added when bottled, it is then capped and laid to rest for many years in the cellar for its second fermentation and long lees aging. Once the wine is deemed ready, the small team at the winery blind tastes the blend with different amounts of neutral sugar (no liqueur d'expédition is used) in order to determine the dosage while retaining the house style of terroir driven Champagne (there is no yearly 'recipe' for these Champagnes). The extraordinary result is elegant on the nose, full of pastry, quince, lime, almond, nougat, and pistachio, while the palate offers remarkable texture, rich with minerality, fleshy fruit, and vibrant lemony acidity.