



CHAMPAGNE BRUNO MICHEL

Assemblée Extra Brut

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Pauline Michel-Orban
VINTAGE	NV	WINERY ESTABLISHED	1985
VARIETALS	80% Chardonnay 20% Pinot Meunier	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.55%	AGE OF VINES	30-40 years old
FERMENTATION	Stainless steel Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING ON LEES	107 months	ELEVATION	250 meters
DISGORGEMENT DATE	2/23/2021	FARMING METHODS	Organic certified (since 2004)
DOSAGE	0 g/l	FILTER/FINING	Kieselguhr Filter No fining
TOTAL SULFUR	63 mg/l		

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.

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' Extra Brut* is the estate's NV blend of Chardonnay and Pinot Meunier without dosage. Once a vintage has been harvested, parcels and grapes are separated into vats so that the base wines can be fermented. For the Extra 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 the general 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. When the bottles are tasted to decide when to release an Extra Brut, it is because it showcases balance and precision of terroir without the need for any dosage, is then disgorged, and only topped with itself to remain pure and bone-dry. The nose is sharp with lime and quince, and then opens into peaches, pears, nuts and flowers. In the mouth, the creamy mousse is dynamic with minerality, salinity, crisp apples, citrus, and a deep tactile texture that showcases the earth of the domaine from the clay to the chalk.