



CHAMPAGNE



VINCENT  
D'ASTRÉE

- Gold Medal for our Brut Tradition Millésimé 1998 Concours Agricole de Paris 2005
- Silver Medal for our Brut Tradition Millésimé 1997 Vinalies Internationales de 2005 et 2006
- Silver Medal for our Tradition Millésimé 1998 Concours Chardonnay du Monde 2005
- Silver Medal for our Brut Tradition Millésimé 1997 Concours Chardonnay du Monde 2006
- Silver Medal for our Brut Rosé Mondial du Rosé 2006
- Silver Medal for our Brut Millésimé 2002 Vinalies Internationales de 2007
- Silver Medal for our Brut Millésimé 2000 "Empreinte du Temps" Concours Chardonnay du Monde 2007
- Gold Medal for our Brut Millésimé 1999 "Empreinte du Temps" Vinalies Internationales 2008
- Silver Medal for our Brut Millésimé 2004 "Cœur de Terroir" Vinalies Internationales 2008

CHAMPAGNE  
  
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LA VINOThÈQUE  
"L'empreinte du temps passé"

*Preserving the Tradition...*



### *In the Heart of the Vineyards.*

Located in the heart of the vineyards, at the foot of the highly-reputed Côte des Blancs and on the way into Epernay, capital of the Champagne area, Pierry is a typical Champagne village with a rich historical legacy.

In the 18th century, for many years, it was the meeting-place for the nobility and for the all-powerful members of France's Royal Court and, at the time, people said "Aÿ le village, Epernay la ville, Pierry la Cour" (The village of Aÿ, the town of Epernay, and the Court of Pierry).



### *A Fervent Commitment Passed on...*

Pierry owes much of its fame to Jean Oudart (1654-1742), a Benedictine monk, a distinguished emulator of Dom Pérignon and a passionate worker of the vine and wine. Thanks to his wine-making talents, he was one of the main architects of the development of Champagne, and the story goes that the Parisian nobility asked for "Pierry Wine, made by Brother Oudart's method".

### *...from Generation to Generation.*

Champagne Vincent d'Astrée was created in 1956, due to the desire and conviction of a handful of men who loved the land and who wished to have a certain degree of independence.

This renowned brand, which celebrated its 50th anniversary in 2006, now groups together more than 240 winegrowers attached to their locality, with a total cultivated area of 85 hectares.

Every wine-grower member puts all his heart, passion and respect for nature in the service of the vine throughout the entire year, to offer the best of themselves to the grapes.

The three Champagne grape varieties – Pinot Meunier (55%), Pinot Noir (20%) and Chardonnay (25%) – are cultivated carefully in a locality classified as Premier Cru, for making authentic, rich and varied vintages, thanks to the know-how of a team managed masterfully by Patrick Boivin, an ardent advocate of respect for the Champagne tradition and of modern vinification techniques.



## *Discover our Range of Wines...*

80% Pinot Meunier - 20% Chardonnay

### *Gouttes d'Or Brut*

A light yellow hue, with slightly green gleaming glints. Fine bubbles with a discreet bead of foam full of finesse.

An open nose with aromas reminiscent of pastry (sablé pastry and nougatine). Then aromas of dry hay, tobacco, grilled almond and dry apricot emerge.

Pleasing in the mouth, full, with substantial freshness that leads to a good structure. Aroma of white fruit with hints of marzipan on the palate.

*A complete wine with a mature aromatic profile.*

*For an aperitif or throughout an entire meal..*



100% Pinot Meunier

### *Cœur de Terroir*

Made exclusively from Pinot Meunier grapes grown around the village of Pierry, this "heart of the terroir" vintage champagne is an irresistible model of excellence full of red fruit aromas, and a wine that is especially round and fresh on the palate. It has a unique character that reflects the viticultural year from which it was made and which we could never hope to exactly reproduce.

*Served with a meal, preferably with refined sweet-savoury dishes, it will be much appreciated by those who seek originality and a clean, unequivocal taste with a distinct identity.*



50% Pinot Meunier - 50% Chardonnay

### *Esprit Terroir Brut Réserve*

Lemon yellow hue with almond green glints.

Regular, lively effervescence; fine bubbles create a fine bead of foam. A rich nose with a mixture of aromas of vanilla, wax and dried white flowers (lime blossom and acacia).

Some hints of change with aromas of baked brioche and bread, and a touch of coffee.

Tasty, fresh and full of finesse on the palate, with aromas of fresh citrus and white flowers (acacia). Some hints of fresh butter.

*A very subtle wine with fresh aromas (white flowers and a hint of lemon) and more developed aromas (wax and fresh butter). A perfect aperitif for days of fair weather.*



100% Chardonnay

### *Empreinte du Temps Brut Millésimé*

Produced only in years of outstanding harvests, Cuvée Empreinte du Temps reflects the true expression of its localities of origin. Its roundness, structure and aromatic bouquet vary from year to year and according to climatic variations.

Every Vintage is specific and is produced by long ageing in the cellar, which ensures its maturity and strengthens its flavour.

*A rich, full-flavoured wine for enjoying as an aperitif.*



40% Chardonnay - 40% Pinot Meunier - 20% de Coteaux Rouge

### *Rêve d'Été Brut Rosé*

A light pink robe with orange-hued glints. Generous white foam with fine bubbles and a persistent bead.

A nose open to fresh red fruit (wild strawberry and cherry) and preserved fruit (raspberry jelly, cherry in brandy).

Slight hint of apple.

Fleshy, expressive in the mouth, opening onto juicy crunchy red fruit (cherry) with hints of preserves. The finish on the palate is very mild and subtle.

*A wine for the year's first meal in the sun. Ideal as an aperitif, or with a grilled meal.*



50% Chardonnay - 50% Pinot Noir

### *Cuvée Cinquantenaire*

*"Exception"*

Light yellow hue with pale gold glints. Beautiful foam with fine bubbles.

A very fresh nose with a combination of floral aromas (primrose and vine flower).

The finish has aromas of grapefruit. A lively wine, still very fresh.

*To be kept to obtain honey and grilled aromas. Ideal as an aperitif.*

