

Pierre Callot

Avizé

France

CHAMPAGNE
Cote des Blancs

www.champagne-pierre-callot.com

OVERVIEW

Since Louis CALLOT's birth in Avize in 1784, six successive generations have been involved with vines and wine, but it was not until 1955 that Pierre CALLOT created his own brand. As he was short of space, in 1971 he bought up the PIPER HEIDSIECK house and vineyard buildings. Since 1996, Thierry, the youngest of his four sons, has been running the family business.

Varieties: 100%
Chardonnay

Total Acreage:
7 Hectares

Average Production:
3,000 cases

Set mainly in the heart of the Côte des Blancs, so-called as it produces almost exclusively white Chardonnay grapes, the vineyard stretches over terroirs classed Grand Cru d'Avize, Cramant and Chouilly as well as Premier Cru Grauves. The chalky soil acts as a reservoir for water and heat, making it a priceless ally.

7 hectares are currently managed and cultivated using integrated pest management with the aim of practising sustainable winegrowing methods which respect quality, people and the environment. We take great care of the vines and grapes the whole year round, working meticulously and mainly by hand. The grapes are also pressed using purely traditional Champagne methods.

ACCOLADES

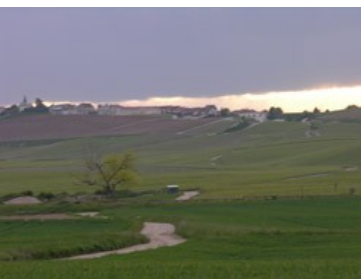
Pierre Callot Brut Grand Reserve N/V

(disgorged in July, 2013 after 42 months on its lees): Light yellow-gold. Toasty, lees-accented scents of white peach, pear and orange pith aromas are complemented by suggestions of anise and jasmine. Fresh citrus fruit and dried pear flavors are lifted by white pepper and tangy minerality, with the floral element picking up power. Deepens on the persistent finish, which features a buttery note and a hint of peach pit. I'll bet that this Champagne would pair well with a roasted bird or rich pasta or risotto.

91 Points - Josh Reynolds, IWC

"Reflects significantly longer time *sur latte* than the corresponding "regular" Brut, and is fundamentally more interesting. Marine breeze salinity and alkalinity as well as chalkiness accompany the apple and lemon with their nutty and lentil sprout-like inflections familiar from that only slightly less-expensive basic cuvée. The aforementioned salinity serves for saliva inducement in a sustained, highly refreshing finish. "

- David Schildknecht - Wine Advocate



Vintner Select

6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633

www.vintnerselect.com