



GRANDE CUVEE - METHODE TRADITIONNELLE BRUT - AOC NEUCHATEL - 2016





Alcool: 13% abv



Grapes: Chardonnay (65%), Pinot (35%)

Vintage sparkling wine in méthode traditionnelle. Pale gold with fine long lasting bubbles. Dry sparkling wine with creamy mousse, fine and delicate flavors of berries, red fruits and blossom with a hint of brioche and hazelnut. Subtle sweetness due to the very limited dosage.

Bottles produced	25.000 /year 2'080 cases
Bottles imported	576 bottles 48 cases

Every bottle has a number, vintage and disgorgement date hand written on the back label



Founded in 1811, Bouvier Frères is the first producer of Sparkling wines in Switzerland. Since its creation the brand produces only vintage sparkling wines in "méthode traditionnelle" in very limited quantity with an extensive stacked time.

In 1831 Bouvier Frères was the official supplier for the King of Prussia. In 1953 the wine was served to celebrate the successful ascent of Mount Everest. Later in 1961, several cases were sent to **Jacqueline Kennedy Onasis (Born Lee-Bouvier)**, who shared ancestors with the Bouvier Frères. A thank you letter from JFK's secretary is kept safe at the estate.

TECHNICAL DATA

Vine age	25 years
Soil	thin substrast, limestone
Exposure	South-south-east
Sunshine	1'830 hr/year
Rainfall	940 mm/year
Training	Guyot double
Yield	800 g/m ²
Harvest	Hand harvest
Skin contact	no
Fermentation	10 days
Fermentation vat	Inox and stainless steal
Ageing sur latte	4.5 years
Dosage	Brut, almost nothing
2016 flowering	April 18
2016 harvest	End September

