

Our partner:



## Champagne Jacques BUSIN

AOC Champagne, Montagne de Reims  
Récoltant Manipulateur (RM)



Gault & Millau

*The history of the Jacques BUSIN house begins with 1902.*



### Winery overview:

Located in the mountains of Reims on the Terroirs of Ambonnay, Verzenay, Verzy, Maily-Champagne and Sillery, the vineyard is planted with 60% Pinot Noir and 40% Chardonnay.

Exceptional and rare in Champagne, the house produces all its cuvées from grapes located in a vineyard classified as Grand Cru. Only the grapes harvested in 17 of the 319 villages of Champagne bear the appellation "100% grand cru", the excellence in the scale of the Champenois crus.

Today, Emmanuel is proud to exploit this estate as an Independent Harvester-Manipulator and Winemaker because the most important thing for him is the mastery of the different stages of production, vinification and marketing of his Champagne. It is also actively engaged in the implementation of rational, environmentally-friendly viticulture.



Champagne

## Champagne Jacques BUSIN Brut Grand cru – Tradition



### Grape Varieties:

70% Pinot noir, 30%  
Chardonnay

### Tasting

A glittery golden color. The palate is robust and smooth at the same time showing a nice and intense richness.

Good for all occasions especially to be enjoyed as an aperitif.

Available in demi-sec, a sweeter expression ideal for desserts.

### Analyses

Alcohol : 12°  
Sugar: 9gr/l

## Champagne Jacques BUSIN Brut Grand cru – Rosé



### Grape Variety:

100% Pinot noir

### Tasting

A luminous pink color. Red ripe fruits flavors will fill your nose. In the mouth, the wine reveals a nice structure with fruity aromas and a long finish.

Perfect companion right from the aperitif to white meat and game. It will sublimate desserts based on red fruits.

### Analyses

Alcohol : 12°  
Sugar: 10gr/l

## Champagne Jacques BUSIN Brut Grand cru – Vintage



### Grape Varieties:

70% Pinot noir, 30%Chardonnay

### Tasting

Produced exclusively in great years and aged on the lees for 5 years. It is unique interpretation of one year crop with an exceptional character.

An elegant bouquet with amazing richness. Good harmony with fruitiness and finesse. Its purity is spectacular.

To be enjoyed as an aperitif or during a meal with foie gras, seafood, fish and meat.

### Analyses

Alcohol : 12°  
Sugar: 9gr/l

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## Champagne Jacques BUSIN Brut Grand cru – Vieilles vignes



### Grape Varieties:

60% Pinot noir, 40%Chardonnay

### Tasting

Produced exclusively with old grand cru vines, more than 50 years old. The roots go 30 meters deep down and benefit at this depth from the terroir minerality that shows through in the wine.

A yellow golden color. A nose full of finesse and roundness with ripen fruits flavors. A brilliant complexity in the mouth with great minerality coming forward.

This “cuvée” appreciates as one Champagne of exception the tasting of which shows itself always memorable.

### Analyses

Alcohol : 12°  
Sugar: 9gr/l

Gault:Millau

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