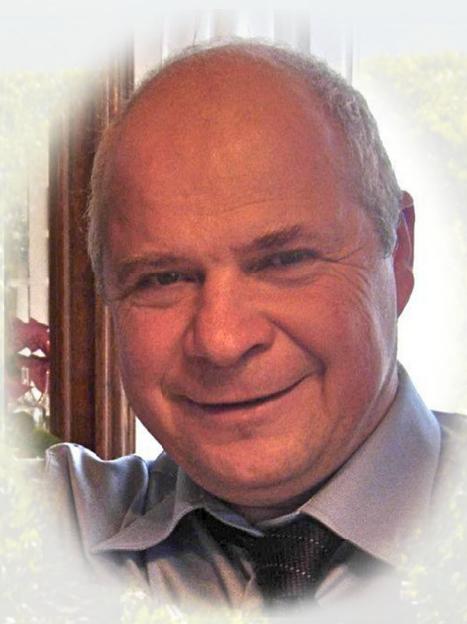


SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"



Christian Etienne
Champagne, France

Christian Etienne is a traditional man trying to do what it takes to keep his tiny 9 hectares producing extraordinary fruit. Located in Meurville, Southeast of the Valle Marnes in Aube / Côtes de Bar, he works his land ecologically, while his six children grow up among the vines, keeping alive the family tradition of many generations. It is testament to their endurance, to survive despite two wars in the region and near bankruptcy in between. The vines are as sturdy as Christian themselves, digging deeply into the pure limestone and chalky soils surrounding the house. They are meticulously cared for, as they are as much part of the family, with proper selection while harvesting. Although the cellar is tiny, Christian vinifies his wines separately, producing several cuvées, charting the expression of each varietal and parcel soil type. These are hand-crafted wines by the best definition. Christian has much to do to keep the family tradition alive. Now, with his popularity climbing in the US, he will secure that continuity for the future.

SAVIOSOARESSELECTIONS

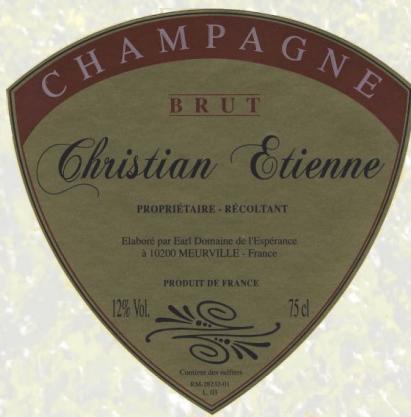
“Expressive Wines from Small Growers”

Sparkling



Cuvée Brut Rosé, "La Rosée" Champagne, France 80% Pinot Noir, 20% Chardonnay

A blend from the 2009 and 2010 grape harvests. All the grapes are hand-harvested in early September from vines aged around 25 years old and planted on clay-limestone soils. This 2009 Pinot Noir was vinified in oak barrels and spent a year in barrel, while the 2010 Chardonnay was vinified in stainless steel tank. The secondary fermentation occurs in bottle with more than three years of aging before being disgorged, which happens three months before being released with a dosage of 10 grams.



“Cuvée Tradition” Champagne, France 75% Pinot Noir, 25% Chardonnay

A mixture of 2011-2012 harvests, both vinified separately. All grapes are hand-harvested from vines aged around 25 years old and planted on superficial clay-limestone soils. The alcoholic fermentations are made in thermo-regulated stainless steel vats and after the malolactic fermentation both wines are matured in one year in casks aged over 3 years. Then in 2013 the secondary fermentation occurs in the bottle with more than three years of aging before being disgorged three months prior to sale with a dosage of 10-11 grams.