



Brut
Premier Cru

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-AND BEYOND

Brut Premier Cru

The quintessential cuvée from Champagne Nicolas Feuillatte, this extraordinary wine unites fruit, power, balance, and the pure expression of Champagne terroir in one delicious Champagne. Pale straw gold in appearance and a powerful aroma of grilled hazelnut, green apple, quince and fig, this is a perfectly balanced, fruity yet dry Champagne which draws its strength from Premier and Grand Cru vineyards.

Assemblage: 40% Pinot Noir, 40% Pinot Meunier, 20% Chardonnay.

The perfect Champagne for the aperitif.

Jean-Pierre Vincent, Winemaker



“FOR THIS ASSEMBLAGE, I AM ALWAYS LOOKING FOR THE PURE EXPRESSION OF OUR HOUSE STYLE WHICH I DEFINE AS “LE VIGNOBLE, LE NATUREL, LA VÉRITÉ” (“VINEYARD, SIMPLICITY AND TRUTH”). NICOLAS FEUILLATTE BRUT PREMIER CRU AGED THREE YEARS IN THE BOTTLE.”

Awards and Press

WINE SPECTATOR,
88 points, Oct. 15, 2002

VINALIES
Grand Prix d'Excellence • France • 2002

INTERNATIONAL WINE AND SPIRIT COMPETITION
Silver Medal • 2001

It has been said...

“Thick in texture, with intensity to the apple, citrus and dough flavors. Fresh and lively, suggesting brief cellaring.”

Bruce Sanderson (Wine Spectator), Jan. 15, 2002



Nicolas Feuillatte:

“Epernay, New York and beyond”

The Recognition of Major Airlines:

- Air France
- Delta Airlines
- AER Lingus
- SIA
- SAS
- Lufthansa
- Singapore Airlines
- Korean Air

The Recognition of Major Cruise Lines:

- Norwegian Cruise Line
- Cunard
- Seabourn

and of Famous Restaurants:

- Jardinière, San Francisco
- Bash, Miami
- Delano Hotel, South Beach, Miami
- Ruppert's, Washington
- Bin 36, Chicago
- Magnolia Grill, Raleigh-Durham
- Vintage, Columbia
- Green Room, Dallas
- Le Cirque, New York
- Bruno's Restaurant Club, New York
- Ritz Carlton, Chicago
- Peninsula, Chicago



AVAILABLE IN
15 L NEBUCHADNEZZAR
12 L BALTHAZAR
9 L SALMANAZAR
6 L MATHUSALEM
3 L JEROBOAM
1,5 L MAGNUM
750 ML
375 ML
187 ML

DOC N° MKFT ??AA

Centre Vinicole - Champagne Nicolas Feuillatte: an International Brand

- The number 1 best selling Champagne in Paris
- The number 3 best selling Champagne in off-trade in France
- The number 7 best selling brand of Champagne worldwide
- Third largest producer of Champagne
- ISO 14001 certified
- Distributed in more than 40 countries



Over 4,000 Acres of Champagne's Best Vineyards

- 6 % of the Champagne appellation area
- 1,200 acres among the Premiers and Grands Crus vineyards of Champagne
- 4800 winegrowers dedicated to the highest quality
- The most modern state of the art winery in Champagne

Art and "Savoir Faire"

- Each vineyard and each varietal Chardonnay, Pinot Noir and Pinot Meunier is vinified separately to allow absolute precision in the final blends of each Champagne.
- Minimum aging of 3 years as contrasted with regulated minimums of only 15 months for the Brut.
- Reserve wines constitute up to 20% of each “non vintage” champagne insuring continuity of style and quality.
- Balanced, rich champagnes are “fruit driven”.


CENTRE VINICOLE
CHAMPAGNE
Nicolas Feuillatte

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