



BRUT BLUE LABEL

CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-AND BEYOND

# BRUT BLUE LABEL

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. It is a blend of 20% Chardonnay for its elegance and finesse, 40% Pinot Noir, for its body and structure, and 40% Pinot Meunier for its fruitiness.



*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 BLUE LABEL AGED THREE YEARS IN THE BOTTLE.”



## *Awards and Press*

SAN FRANCISCO INTERNATIONAL WINE COMPETITION  
SILVER MEDAL • 2004

DECANTER WINES AWARDS  
“Commended” • 2004

THE WINE ADVOCATE, ROBERT PARKER  
92 Score, Issue 119



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

## *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
- In the top 5 brands worldwide
- Third largest producer of Champagne
- ISO 14001 certified
- Distributed in more than 50 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”.



NICOLAS FEUILLATTE:  
“EPERNAY, NEW YORK AND BEYOND”

## *The Recognition of Major Cruise Lines:*

- Carnival Cruise Line

## *and of Famous Restaurants:*

- San Juan Hotel, *Porto Rico*
- Gary Danko, *San Francisco*
- Jean Georges, *New York*
- Asiate, *New York*
- Mandarin Hotel, *New York*
- Peninsula Hotel, *Chicago*
- Charlie Trotters, *Chicago*
- Delano Hotel, *South Beach, Miami*
- Pearl, *Miami*
- Michael's, *Los Angeles*
- Ritz Carlton, *St Thomas*

  
CENTRE VINICOLE  
CHAMPAGNE  
*Nicolas Feuillatte*

DOC N° MKFTUS 01AB  
U400900914

CHOUILLY • BP 210 • 51206 EPERNAY • FRANCE

TEL. +33 (0) 3 26 59 55 50 • FAX : +33 (0) 3 26 59 55 80 • WWW.FEUILLATTE.COM • AGREMENT N° N 1554 • RCS ÉPERNAY D 775 611 924  
IMPORTED IN THE USA BY PASTERNAK WINE IMPORTS • 500 MAMARONECK AVENUE • HARRISON, NY 10528

PHONE: 800 946 3110 • WWW.PASTERNAKWINE.COM