

ESCHER & THOMAS

cultivateurs de fines bulles



Orbois – Extra Brut

Region: *Loire Valley – Touraine vineyard*

Soil: *Sandy soils on clay of Sologne – grapes grow in the Touraine A.O.C. (Oisly village)*

Grape variety: *Orbois*

Vine growing: *according to the specifications of “Terra Vitis” culture*

Traditional Method: *18 months on laths minimum*

Dosage of liqueur: *Extra Brut – (about 2g/L)*

Alcohol: *12 %*

From the origin to originality: *Although a native varietal of Loir-et-Cher, Orbois is rarely planted in the region's vineyards these days. Some Orbois vines can be found in Touraine although it has become a rarity and is often overlooked in favour of more 'prestigious' varietals. It is known for being well suited to a champagne-style of vinification and is often used as part of a blend in traditional method sparkling wines. Here it is, alone and in all its glory, ready to reveal its true character.*

In the glass: *The nose and palate exude notes of white flowers underpinned by a powerful minerality, characteristic of the Orbois varietal. It offers a fine mousse, elegant aromatic profile and excellent potential for bottle age. Its mouthwatering character makes it the ideal choice for an aperitif.*

ESCHER & THOMAS

cultivateurs de fines bulles

L'Orbois est un cépage ancien que l'on ne trouve plus que sur ses terres d'origine qu'il n'a jamais quittées. C'est dans ce contexte unique qu'il exprime sa typicité. Frais et souple, tout en dentelle, il se caractérise par son élégance et sa légèreté. Sa minéralité et ses arômes de fleurs blanches en font un vin salivant idéal à l'apéritif.

« Nous ne sommes pas la énième génération d'une famille de vignerons, et pourtant devenir « Cultivateurs de fines bulles » était inscrit dans nos gènes. Nos vins mousseux de qualité, uniques et authentiques, mettent en valeur les cépages et terroirs de notre vignoble. »
Cécile Thomas & Iwan Escher

Vin Mousseux de Qualité Méthode Traditionnelle

Mis en bouteille par EMB 37225B
pour ESCHER & THOMAS,
41400 Chissay-en-Touraine
www.escher-thomas.com

Extra-Brut 12 % Vol 750 ml
L210801 / 80001
Contains sulfites • Product of France

Traditional Method by Escher & Thomas:

The “Champagne Method”, today referred to as the “Traditional Method”, is the succession of two fermentations: the first creates the “base wine” by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as “la prise de mousse”. We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

Iwan Escher & Cécile Thomas