



CHAMPAGNE

*Louise Brison*



CHAMPAGNE





CHAMPAGNE  
IS A GREAT WINE

01

PAGE 04

02

PAGE 10

ROOTED  
IN THE SOIL



03

PAGE 14

TRADITIONAL PRESSING



04

PAGE 20

IMPUDENT  
LOUISE





LOUISE'S  
TREASURES

05

PAGE 22

*Légende*  
2002

06

PAGE 28

THE LITTLE SISTERS



07

PAGE 32

PERSONALISED PAIRING



08

PAGE 40

LOUISE'S  
TRAVELS



09

PAGE 42

THE STORY OF PROBUS'  
GOLD COIN




*Louise Brison*



# 01

## Champagne

IS A GREAT WINE



Champagne rightly deserves to be recognised as a great wine! Especially vintage Champagne, which is the unique reflection of the terroir. When we talk of terroir, we don't stop at the soil type or what it imparts to the grapes. We also take into account the climate, and all the different environmental factors over the years.

“Vintage Champagne,  
a unique reflection of terroir.”

**This is how we have created a large range of vintage Champagnes,  
as a true photograph of passing time.**





*Louise Brison*







## | COMPOSING | A SYMPHONY OF FLAVOURS



It is true that the story of Champagne has been centred around the concept of blending, which built the reputation of the great Champagne houses, as a way to guarantee their own style.

What could be more boring than associating your brand with a taste?

When, in reality, each vintage is a true source of inspiration, a very unique composition, a melody that plays with equilibria and time. Vintages provide unique nuances, emotions and pleasures.

**And having made the choice to keep our Champagne wines, we are delighted to let you discover mature Champagnes, which have taken the time to blossom and therefore perfect their aromatic revelation.**



## | NATURE OUR ONLY MASTER |

As humans, we have a special relationship with nature. By necessity, we all have a connection to it! Yet, we insist on wanting to control it and make it bend to our will... With what results? Nature is becoming out of kilter and weakened, a victim of our madness!

At Louise Brison, this is what is dear to us! This is why we watch it, keep it, and respect its equilibria so that it becomes our ally.

With vintages, nothing can be hidden. Sometimes generous, sometimes capricious, they nevertheless gives us the opportunity to intensify them.

### **Our three golden rules:**

**Responsible and Reasonable**

**Respectful of harmony**

**Revelation of the aromas**



“ Conserve, respect,  
magnify nature... ”

# 01





## DID YOU KNOW?

**Champagne can age...  
It is a wine,  
in its own right!**

*For a wine to mature, it needs a few essential characteristics, such as complexity and freshness.*

*Aside from being a wine for parties or ceremonies, it can impart unique tasting emotions through the subtly pairing dishes with wines. A certain magic emanates from old Champagnes, where pristine bubbles blend elegantly with the delicacy of tertiary aromas.*

*Their taste propels us into another dimension where rare pleasures mingle for a fleeting moment.*

*Thanks to our original method, our vintage Champagnes can be laid down for up to 25 years. They are best kept in a magnum, where the Champagne's youth is preserved; while in the bottle, it keeps closer contact with time.*



## | KNOWING | HOW TO GROW

Our growth as winemakers is totally linked to the birth of these great Champagnes. Nothing is a given, the years go by, but they are far from alike! We are therefore obliged to constantly question ourselves if we are to adapt our techniques to deal with the challenges that our vintages set us.

**Watch, adapt, grow... This is our motto!**





# 02

## Rooted

### I N T H E S O I L

Above all, Louise Brison is a family story, of technical know-how and human relations over 4 generations.

In 1900, Louise Brison eked out a living on a few acres of vines at a time when wine making was not very lucrative. Thanks to her tenacity, the future generations were able to continue her work and the estate took on a new direction in 1991, with Francis BRULEZ, who began producing vintage Champagnes aged in oak barrels.





Given her deep attachment to this land, it was Delphine BRULEZ who rose to the challenge of perpetuating it today:

*"I am proud to produce Champagnes which come from a magnificent terroir, chosen by my great grandmother, Louise Brison, more than 100 years ago. She started with nothing, or close to nothing, but she was determined to keep and cultivate this land. My work today is a tribute to this great Lady, who lived an ordinary life, but created an extraordinary future!"*

*By producing the Louise Brison Champagnes today, I am building my own bridge between the past and the future, in the hope that it reaches back through the generations. It can sometimes be difficult to cope with the day to day demands of our job. Especially when the vines are in full growth. If nature is kind, it is easier to manage, and if it decides to be capricious, we have to be able to rethink our methods, take decisions in order to adapt, by swallowing a big piece of humble pie.*

*It is the difficult vintages that teach us our business!"*







## | THE BROWN GOLD OF AUBE |

The terroir of Aube is unique. It was created from a special climate, with a strong influence from the plateau of Langres (dry and cold), a soil made up of a calcareous clay bedrock which we call lime marl.

**In the Côte des Bars, don't bother to look for chalk, there isn't any!**

**Our terroir is closer to the terroir of Chablis than that of Reims. Traditionally, Pinot noir, which has a generous and elegant expression is planted here.**

**But at Louise Brison, we have a soft spot for Chardonnay.**

Once it is vinified in barrels, it will express all its fullness and delicacy. Blending these two grape varieties (which get plenty of sunshine, from their South-South-East position on our hills, at an altitude of 320 m), provides both the aromatic power and the complexity that a Champagne needs to develop.

## | LISTEN... | & LEAVE IT TO GROW

Listen, watch, feel... Growing vine, like making and maturing wine is a mix of technical knowledge, experience, but also feelings. It is illusory to believe that simply knowing you are supporting a vine plant throughout its long existence, is the secret to good wines. Just because a vine's appearance is good, does not mean the grapes will necessarily have the quality to develop into Great Wines. Like many species, the main purpose of the vine is to ensure its long-term survival.

It is therefore when it is suffering that it will put all its energy into providing its grapes, and especially its seeds with everything they need. It is simply a matter of adapting.

**We should never forget that we will never make Great Wines if the grapes are not perfectly mature.**



## | A TIME FOR EVERYTHING ! |

**What makes vintages so different? The weather of course!**

The climate is one of the main components which determine the fate of a vintage. We always work the vines in the same way, on the same soil, but it is the rainfall, the sunshine, the wind and the temperatures that will play a vital role in determining the quality of the grapes from one year to the next. You just have to look at the last 10 years, to realise that the winters are increasingly mild, while the springs are somewhat colder. There are no longer many breaks in the cycle of sap circulation and that has an enormous impact on the vine's resistance. We need to be ever more ingenious to maintain healthy grapes without resorting to using chemicals. Our ability to adapt is therefore paramount. To do this, we must above all make sure the soil remains fertile. The biodiversity of the soil is essential for the health of the vine, we therefore use organic soil improvers and shred the canes after pruning. The soil is worked mechanically in order to improve its physical and chemical properties, improving plant nutrition and the availability of fertilising elements. We also use microbial fertilisation. This is an alternative method which allows us to permanently improve the structure and fertility of our soils as well make the plants more disease resistant.

**This range of methods maintains and helps the biological activity of the soil, thus ensuring good health and longevity of the plant.**



# INHERITED PASSION

" When I was younger,  
I often went with my father  
when he visited the winery.  
Each moment was unique.  
I understood the secrets  
of making Champagne through  
the stories he told me.  
His anecdotes changed each time.

I learned a lot about the history  
of my family and the reasons  
which led my ancestors to live  
in the region of Aube.  
I was also able to observe  
my father's determination  
to create a Champagne which  
didn't follow conventions blindly!

Going to the end of a specific  
method to vintages to create our  
uniqueness required a great deal of  
courage and perseverance. "

**Delphine**



*Louise Brison*





# 03

## Traditional

WINE PRESS  
& A NOD TO NEWTON

Today, thanks to the advances in technology we have ever more effective equipment...

But do we really need it?

Our traditional wine press is the emblem of champagne pressing. The pressing cycle, which is respectful of the grapes, is done using low, controlled pressure. At this stage, the quality of the juice is perfect to begin the cycle which will turn it into Great Wines.

Gravity is the watchword when we talk of pressing. A wine is much more resistant to oxydation than a juice. You therefore have to take great care to use gravity as much as possible on the juice. That is what we do at Louise Brison.

“Tradition  
in modernity.”









## | AND INTO THE BARREL |

Over the last 30 years, oenology has enabled us to be ever more efficient by increasing our control of the wine making process. But in doing so, haven't we got slightly lost on the path of total control?

**Pasteur said himself, that wine was the healthiest of drinks!**

“All our wines  
are made and matured  
in oak barrels.”

By seeking to master and control in order to save time, we only do a disservice to the quality of wines. Casks, barrels and tuns were the traditional containers used to make and mature our wines. But here's the thing, with Champagne, wood creates a reaction! As living material, it is the only tool that allows an interaction with the wine.



When the same juice is made into wine then aged in different oak barrels, the wine takes on all their specific characteristics. When they are blended, they all contribute to the complexity which enables the blends to age peacefully.





## | FROM BOTTLING... |



At the end of maturing, still wines are ready to be bottled.

But how do we produce such a delicately sparkling Champagne?

The famous Champagne fermentation process is the key step in producing a Champagne. A method used throughout the world. It simply involves adding yeast and sugar to the wine, when you put it in the bottle. The yeast will eat the sugar and produce alcohol and carbon dioxide.

**This will then dissolve into the wine. When you open the bottle, it reverses the process to produce the famous Champagne Bubbles.**





## | ... TO CREATING | BUBBLES

The more complex the wine, the finer the bubbles. **Ageing our Champagne wines in bottles, for at least 6 years,** gives this level of complexity and Champagnes which have been aged for many years produce extraordinary tasting sensations.



# 04

## LOUISE

### | THE COLOUR |

Dressed in white or pink, always refined, we love to follow her along the gourmet path, interspersed with soft perfumes of fruits, flowers and spices. We love her complexity and her good taste!



### | THE OVER CAP |

Swathed in iriodin, she has her head in nature and her mind in harmony. She assumes her difference and proudly champions the authentic French way of life, she is a passionate visionary...

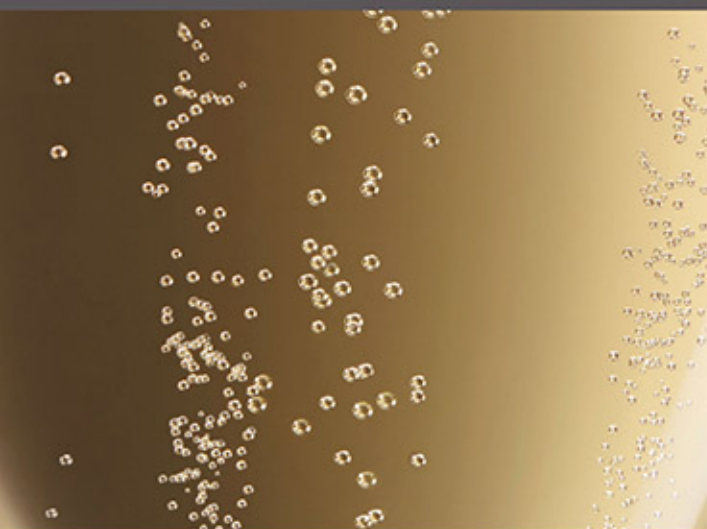
# IMPUDENT





## | THE LABEL |

Bearing the label « Louise Brison » her brand stands tall as the years pass by. It is the authentic happiness that comes with age! She likes to turn up where she is least expected, and feels very at home with gourmet food, from the aperitif to the dessert!



## | EFFERVESCENCE |

Sparkling and generous, her bubbles cross the years with delicacy and elegance, an effervescence that, without a doubt, is a sign of quality!





“ Légende:  
happiness that comes  
with age. „





# 05

## Louise's

### TREASURES, A HAUTE COUTURE COLLECTION

The originality of the House of Louise Brison can be found in its wine bar, treasures of the past, that few champagne houses can lay claim to.

Hidden and kept for so many years... to be unveiled when the time was right!

« Légende: the happiness that comes with age »

**Producing a vintage in excellent years, is child's play. But producing a vintage every year, is quite an art!**

These are rare, exquisite wines. And more specifically, our Légende range, a wide selection of vintage Champagnes from 1995 to 2005 is available in two qualities; Blanc de Blancs and a Blend of chardonnay and pinot noir.

Our Vintages evoke far-off voyages, unique sensations and rare emotions. You will love their complexity, their elegance, the finesse of tertiary aromas, honey, truffles and fresh leather... There is something for every taste... Whether you love the history, complexity or celebratory impact!

**« Légende », is perfect for those special occasions and gourmet dinners.**

05



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## | LEGENDS EMERGE | OVER MANY YEARS

Today, our wine bar stocks all the vintages since Louise Brison was founded. Year after year, we have decided to age our Champagnes in ideal storage conditions. In this way, each wine develops at its own pace.

**These bottles will sometimes wait more than 20 years before being disgorged. Patience is the most important virtue in our business!**

And by cultivating our patience, the originality and above all the rarity of our wines emerge. You will miss all these dimensions if you drink it too early!

05







Each vintage in the « Légende » collection is beautifully presented...

A prestigious box for every bottle and a wooden box for every magnum.

*Légende*  
LOUISE BRISON

06





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# The little sisters

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*Louise Brison*



06

## | BETWEEN BRUT... & TENDERNESS |

Employing all our know-how, we produce vintage Champagnes, that we commercialise at least 6 years after harvesting.

Our range is available in 3 different qualities, a pinot noir, chardonnay blend (available in magnums, half bottles, bottles or jeroboams), a Blanc de Blancs and a macerated rosé Champagne, 100 % pinot noir (only available in bottles).

**The «dosage» is always BRUT.**







**CUVÉE GERMAIN BRULEZ  
CHAMPAGNE BRUT  
2009 VINTAGE\***

A blend of 50% chardonnay and 50% pinot noir produced and aged in oak barrels.

Partial malo-lactic fermentation.  
This wine only comes from the 2009 harvest.

**Exceptional Vintage!**



**CHAMPAGNE BRUT  
2009 VINTAGE\***

A blend of 50 % pinot noir and 50% chardonnay produced and aged in oak barrels.

Partial malo-lactic fermentation.

This wine only comes from the 2009 harvest.

**An exceptional Champagne with very considerable potential.**

**• Silver Medals:**

- Vinalies Internationales 2016,
- Effervescents du Monde 2015,
- Decanter World Wine Awards 2016,
- Challenge to the Best French Wines & Beers for the USA, Miami 2016,

- Gold Medal, Vinalies Nationales 2016,

- Guide Gault et Millau 2017.



**THE CHARMING  
HALF-BOTTLE  
CHAMPAGNE BRUT**

A blend of 50% pinot noir and 50% chardonnay produced and aged in oak barrels.



**CUVÉE TENDRESSE  
BLANC DE BLANCS  
2008 VINTAGE**

100% chardonnay produced then aged in oak barrels, partial malo-lactic fermentation.

This wine only comes from the 2008 harvest.

- Silver medal, Decanter World Wine Awards 2016,

**• Gold medals:**

- Chardonnay du Monde 2016,
- Challenge to the Best French Wines & Beers for the USA, Miami 2016.



**ROSÉ  
CHAMPAGNE  
« THE IMPUDENT »**

Macerated Champagne which is developed with 100% pinot noir and aged in oak barrels.

\* Next vintages : 2010 and 2012







# 07

## Personalised

FOOD PAIRINGS



Thanks to our wide range of vintage Champagnes Louise Brison is always welcome at the table...

Depending on the typicity of each vintage, we can make a host of daring, yet subtle food pairings from the starter to the dessert!

“ La nature  
en cuisine comme  
en amour,  
nous donne  
rarement le goût  
de ce qui nous  
est mauvais. „

Charles Baudelaire

Subtlety?

Passion

Louise Brison



| WELCOME TO A JOURNEY INTO TASTE |  
CREATE AND INVENT WITHOUT LIMITS





| MATCH OUR CHAMPAGNES WITH DELIGHTS |  
ENDLESS SOURCES  
OF INSPIRATION AND PLEASURE



Dare to be original, try a « tone on tone », the opposite or something that complements the flavours...  
Let your imagination, desires and tastes be carried away by the emotion you seek: and together let us create refined,  
yet personalised pairings!

**The perfect pairing is the one that is most like you!**



| STIMULATE YOUR SENSES ON |  
THE GOURMET PATH...



STARTERS

**Légende 2000** to accompany marinated fish

The 2008 vintage of **Cuvée Tendresse Blanc de Blancs** with a plate of seafood

The 2008 vintage goes perfectly with a sautéed foie gras

**Légende 1999** paired with a duck foie gras in Champagne brandy

...





## MEATS

**Légende 1995** with a Beef Bourguignon,  
a tajine or spicy Asian cooking

**Légende 1997** and a veal tournedos

**Légende 2002** with a sweetbread

**Légende 1999** works perfectly with a chicken  
or a risotto of cep mushrooms  
and Champagne, with caramelised pork and white meat  
in sweet and sour sauce

**The 2009 vintage** paired with a young rabbit  
in a Chaource sauce

...



## FISH

**Légende 1996** paired with scallops in a creamy  
Champagne risotto  
and lightly saffroned Chanterelle mushrooms

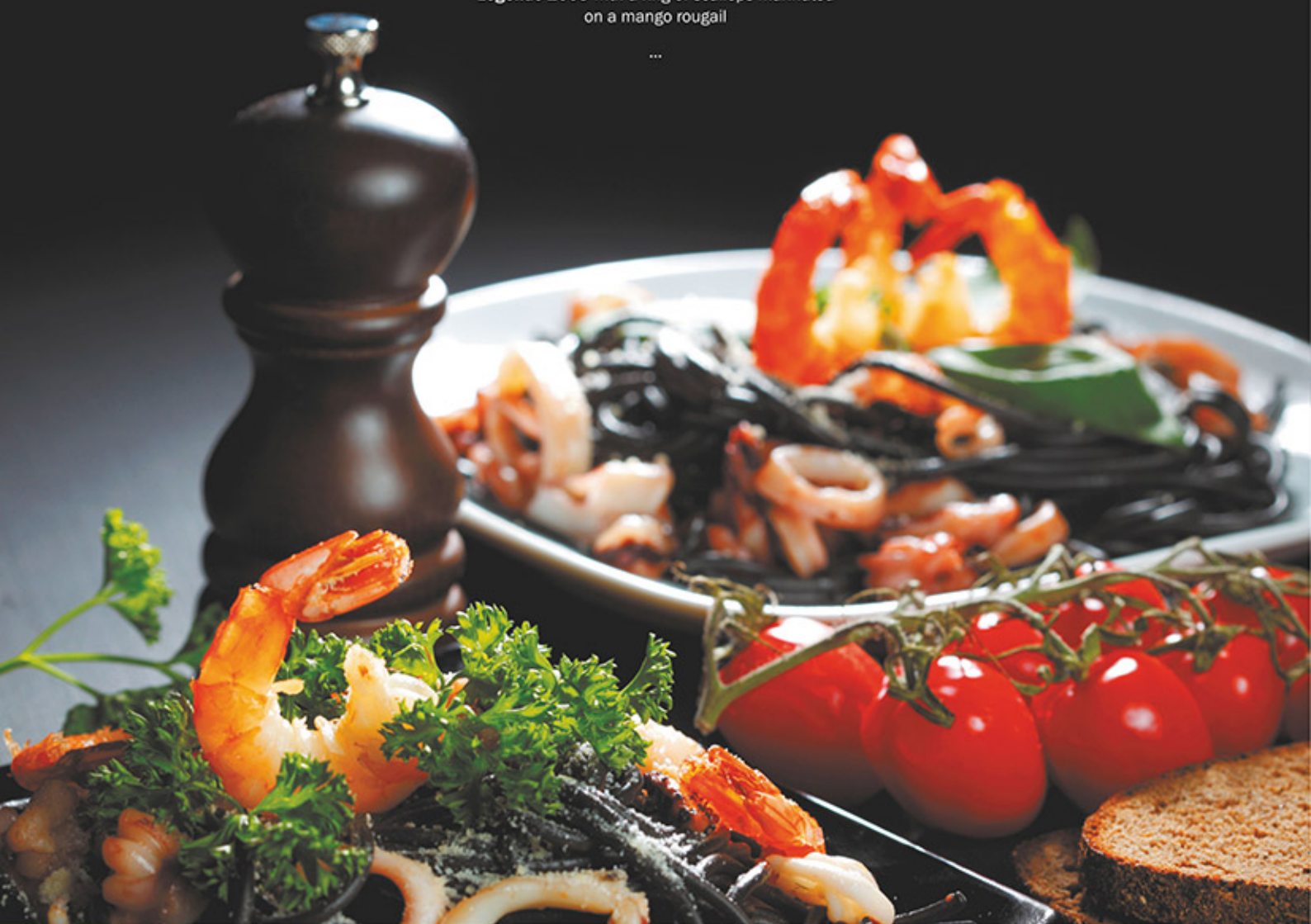
**Légende 1999** with a monk fish ceviche marinated  
in yuzu and olive oil and semi-cooked salmon

**Légende 2005** with a fillet of creamed sole  
with cep mushrooms

**The 2008 vintage of Cuvée Tendresse Blanc  
de Blancs** paired with sautéed scampi  
and early asparagus spears in citrus sauce

**Légende 2003** with a ring of scallops marinated  
on a mango rougail

...





## CHEESES

**Légende 2003 et 2005** with Comté  
**Légende 1997, 1996 et 1995** with Fourme d'Ambert and  
other blue cheeses

...



## DESSERTS

**Impudent Louise** goes well with a strawberry dacquoise  
and raspberry/lime macaroons  
and grapefruit

**Légende 2005** with desserts based on dried fruit

**Légende 1998** with apple-based desserts

...







# 08

## Louise's

TRAVELS, AN ART WHICH  
KNOWS NO BORDERS...

We have the pleasure to travel and discover the habits and customs of each country, to reach out to other cultures and discover new flavours...

We focus on niche markets searching for importers who are looking for originality...

**Today, our Champagnes is exported almost everywhere on the planet, including Canada, the United States, Brazil, China, Japan, Austria, Germany, Italy, Belgium and Switzerland...**

But Louise will not rest there, she continues to seek out new horizons, always searching for partnerships and excellent relationships, with just her Champagne as luggage!



# 09

## The story of Probus'

GOLD COIN



### | DESCRIPTION |

“Temporum  
Felicitas”

A virile upright figure, his hand resting on a shield on which we see four women representing the four seasons; to his left, a child holding a cornucopia; below SIS (a coin workshop in Siccak [ex. Yugoslavia], now called Siscia).





## | H I S T O R Y |

Probus was an emperor who made the the wine region of Panonia (Hungary, Dalmatia) and Moesia (Serbia, Bulgaria) wealthy. This sovereign, an enlightened friend of wine, was no less so for work.

« I don't want to feed my soldiers for nothing! » he was fond of saying, in the rare moments when war gave them a bit of free time. Starting from this principle to avoid idleness, the root of bad advice and to keep the turbulent legionnaires in check, he used his troops to build roads, aqueducts and clear land; and this is how the first wine makers in Panonia and Moesia were Roman legionnaires; Gaul itself would benefit from this smart initiative.

Eusebius, a contemporary of Probus, tells us about him in this passage: « Probus Gallos et pannonios vineas habere permisit, Almeanque et Aureum montem militari manu confitos provincialibus colendos dedit : Probus let the Gauls and the Panonians have vines and he gave them to inhabitants to cultivate the provinces of Mount Alma and the Golden Mountain, which were planted with the very hands of these soldiers ».

And it was around 280 AD, that Probus abolished the rule of exception (established by his predecessors, pulling up vines and only giving exceptional authorisations to grow wine to cope with the intensive wine production) which paralysed wine growers in the Roman world, and he placed them back under common law. Several historians mention the lifting of the ban (Eusebius, Flavious, Eutropius and Aurelius Victor).

Probus was assassinated in 282.











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