

Bailly Lapierre

Vive-la-Joie





“Joy is in everything: you must know how to extract it.”

Confucius

B.

Vive-la-joie!

noun: masculine, invariable

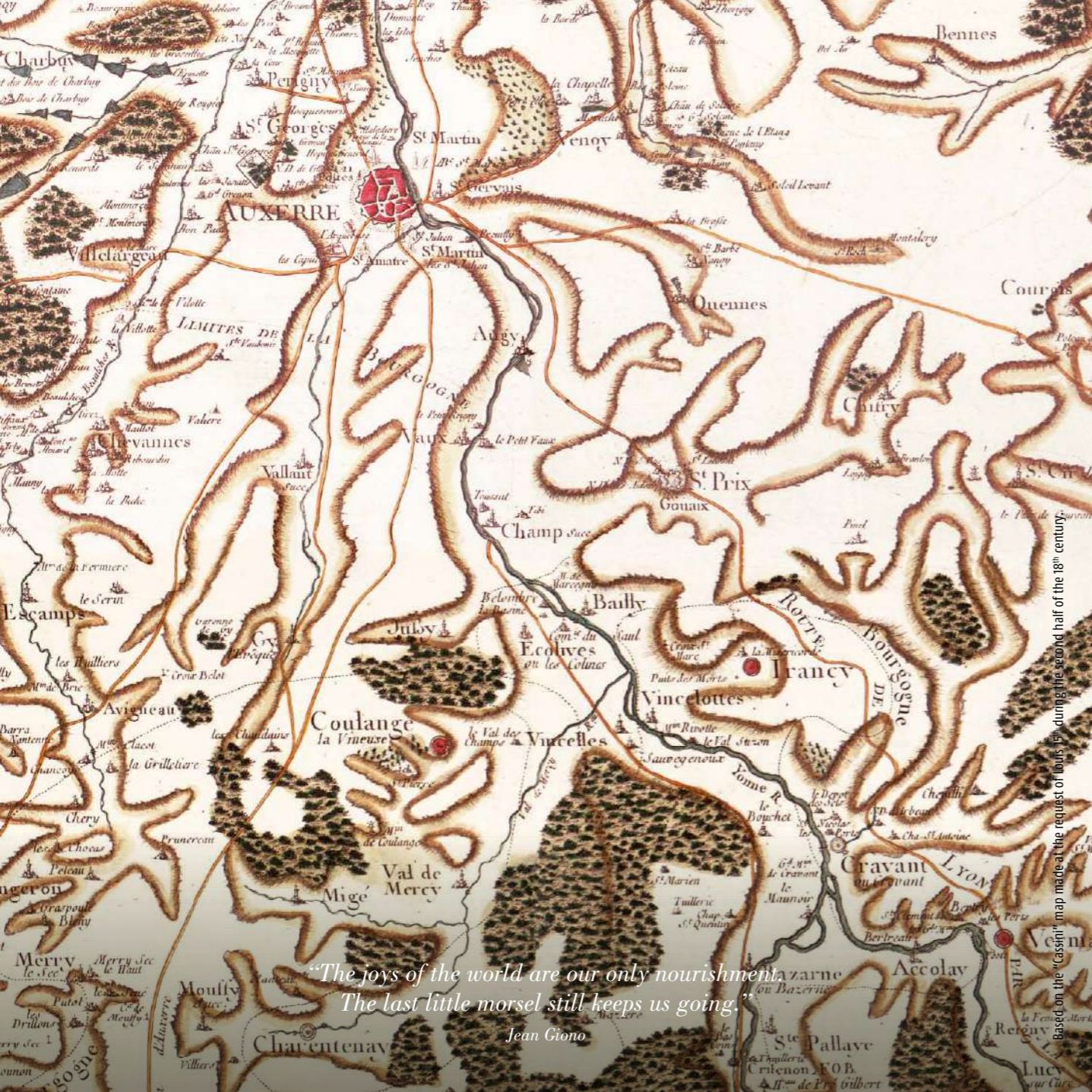
1. fun-lover, bon vivant. e.g.: *He’s a vive-la-joie!*

2. Exclam.: Shout of people partying, having a good time.

“Vive la joie!... cried a man whose throat was dry” (Balzac, Annette, 1824)

heart
joy *pleasure*
party *delight* *happiness*
enchantment *smile* *life* *joviality*
enjoyment *liveliness*

Bailly Lapierre, so sparkling!



Joy of the place

Our grapes come from a few villages in Burgundy: Saint-Bris-le-Vineux, Chitry-le-Fort, Coulanges-la-Vineuse, Irancy, Auxerre, too, and Champs, Châtillon-sur-Seine, Collan, Escolives, Joigny, Jussy, Migé, Mouffy, Quenne, Vaux, Venoy...

Bailly is the birthplace of the Crémant de Bourgogne AOC, established in 1975.

Our special cuvée christened "Vive-la-Joie" is a blend of Burgundy's two emblematic grape varieties, Pinot Noir and Chardonnay*.

Perfected with long and painstaking care, aged for more than three years in our cellars, this wine's hallmark is its great elegance and finesse.

A joyful expression of our skills, its lengthy maturing fully rewarded, this Crémant is our proudest achievement.

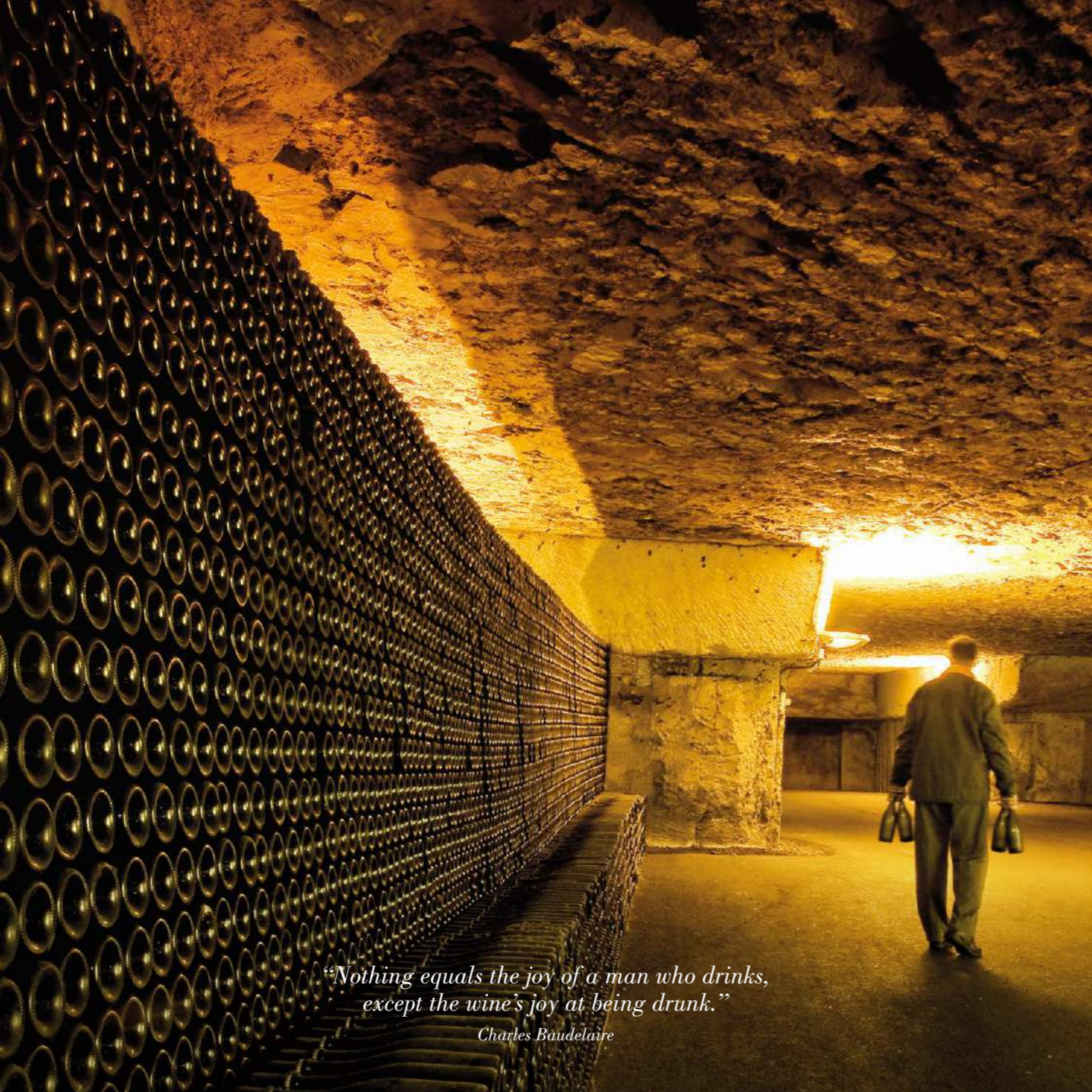
* The composition of the assemblage is given for information purposes only and can vary according to the vintage.

*"The joys of the world are our only nourishment.
The last little morsel still keeps us going."*

Jean Giono

Bailly Lapiere, so sparkling!

Based on the "cassini" map made at the request of Louis XV during the second half of the 18th century.



Joy of the people

Underlying the birth of “Vive-la-Joie” lay a form of curiosity... This *cuvée*, in both white and rosé, we consider to be the flagbearer of our winery. Its expression is the fulfillment of the skills and know-how we have developed and handed down since 1972, enriched and honed by the experience and research of one and all among us. It began with some astonishing discoveries in our *vinothèque*, the bottle library that is our living memory. Very often we have discovered the ‘joys’ of ageing wines – and such enjoyment! : our Crémants, when kept in certain conditions, develop a truly enhanced character. After laying in the racks for a number of months, a magical alchemy occurs. Through trial and error, we have found that the wines retain their lively freshness wholly intact provided we carry out four operations in combination: a scrupulous selection of the wine, fairly lengthy ageing, a recent *dégorgement* and, prior to tasting, a period of several months during which the wines settle down. Our Crémants benefit admirably from such a combination, preserving a finesse and elegance that is rarely equalled. “Vive-la-Joie”, made with Burgundy’s two hallmark grapes, Pinot Noir and Chardonnay*, really is a wine for ageing! A joy for winelovers with a taste for older vintages.

“Nothing equals the joy of a man who drinks,
except the wine’s joy at being drunk.”

Charles Baudelaire

Bailly Lapierre, so sparkling!



*“Don’t tire of shouting your joy at being alive
and you won’t hear any other crying out.”*

Tuareg proverb



Intense Joy

From Pinot Noir to Chardonnay.
True to Burgundy’s fertile heritage.*

Already a wine of some years.

A rich and pungent nose.

Bubbles discreet and fine.

With a truly winery character.

Full-bodied.

Lingering on the palate, finesse, vivacity.

Stirring emotion.

A good times wine.

Bailly-Lapierre, so sparkling!



VIVE-LA-JOIE

- To the eye: very bright, a pale golden colour.
- On the nose: complex, with aromas of biscuit, ripe stone fruit, scents of delicate blossom and sweet almonds.
- In the mouth: great purity and depth, with a subtle mineral touch and remarkable length. Well-balanced and substantial.



VIVE-LA-JOIE ROSÉ

- To the eye: a rose-hued gold with the slightest touch of orange.
- On the nose: aromas of rose petals, biscuit, sweet almonds and cherry stones.
- In the mouth: a light airiness, tender and subtle, with a delicious fresh feel, the red berry fruit of the finish going on endlessly.

Bailly-Lapierre so sparkling!


Bailly Lapierre
so sparkling!




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