Pommery "Sec"

...and...

Champagne Nature (Vin Brut)

Messrs. Veuve Pommery Fils & Co.

REIMS, FRANCE

CARE NECESSARY IN MAKING CHAMPAGNE

Grapes to be used in making Champagne are gathered with the utmost care, all imperfect berries being removed, for it is the treatment of grapes at the picking that fosters the quality of the Wine. The first pressure given is very slight, in order not to squeeze out the coloring matter under the outer skin. This first delicately flavored and clear juice is used in making Pommery. The grapes are afterwards subjected to three distinct pressings, and this juice, which is coarser and darker, is sold to other concerns to be used in making cheaper grades of Champagne. With a knowledge of facts like these it is easy to understand why Connoisseurs and those whose taste is such as to enable them to discriminate between fine and inferior Champagne always prefer Pommery. Lovers of a perfectly dry Wine select the Pommery Brut-Vin Nature.

SOLE AGENTS FOR

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