

## ABRAU-DURSO | THE STORY



Abrau-Durso, the oldest and the largest Russian Sparkling Wine House, was established directly by the Imperial edict of Tsar Alexander II in 1870.

Determined to achieve finest quality wine on the Russian soil, the Emperor appoints Prince Golitsyn as the head of the Estate. For this challenge French winemakers are commissioned to bring the authentic champenoise – bottle fermentation – method and the French viniculture to the new winery.

Within decades Abrau-Durso provides the Russian Court and high society with sparkling wines that are exceptional in their quality and character, gaining immediate recognition in international wine contests. Very soon after international recognition over 80 thousands of bottles are exported to America and Great Britain.

Abrau-Durso supplied the Russian Imperial Court with its exclusive wines until the day of the Soviet Revolution, and continued to be praised by the cultural elite, including the famous writers of the time.

Against all odds, the winery has survived the revolution of 1917, the Civil and the Second World wars and remained the chosen wine of the ruling elite of the Soviet Union.



In the past 140 years Abrau-Durso has become an important part of Russian history and a true Russian tradition. Today the tradition continues, with the winery supplying a true symbol of luxury to the Russian elite and the Heads of State.





## ABRAU-DURSO | THE PLACE

The estate of Abrau-Durso rests on the banks of the beautiful mountain Lake Abrau. Here the proximity of the Black Sea, the mild climate of the Caucuses and the superb chalky terroir all contribute to the fine quality of the sparkling wines.



This unique place was discovered after years of in depth land survey: the famous at those times Czech agriculturist Frantz Hejduk came to



a conclusion, that the North-West seaside of Caucasus is one of the best regions for viniculture. It's hard to find any similar place in the world.



The secret of Abrau Durso terroir may lie very deep in the history, as the very lake and the whole region are the geological remains of the ancient prehistoric Cimmerian Lake-Sea from which the Black sea has originated from one million years after...







## ABRAU-DURSO | THE TECHNIQUE



Introduced to the Estate by the French foremost winemakers, the méthode traditionelle has been devotedly and accurately entreasured by their successors over the whole Abrau-Durso history.

Today again the thorough adherence to the classic French technique is observed by one of Champagne's legendary oenologists Hervé Jestin who is now consulting for and creating wines at Abrau-Durso.

Grown at own hillside vineyards and harvested by hand, the grapes are carefully selected and very gently pressed to tread out the precious cuvee – the juice of the very first extraction.

The bottles are then sent for secondary fermentation into the mountain tunnels build in 19<sup>th</sup> century.



These tunnels are over 5,5 kilometres long and hold up to 10 millions of magnificent bottles. Wines maturation is lasting over 18 months at a constant natural temperature of around +12°C 60 meters below the surface.





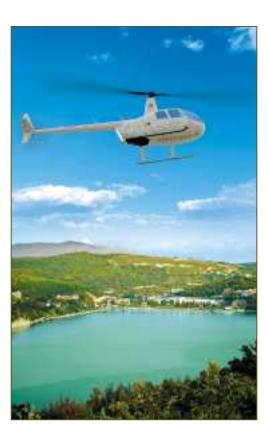


## ABRAU-DURSO | TODAY

Since the turn of the XX century, the winery has been thoroughly modernised resulting in a range of wines that are being again recognised with awards around the world.

The tranquil cellars of the original royal winery, cut deep into the hillside are still used today for the handcrafted production of bottle fermented sparkling wines.





The legacy of Abrau-Durso is now under the care of Boris Titov, who has invested heavily in state-of-theart winemaking equipment and who is once more using the expertise of French winemakers to create world class wines.

Apart from premium quality sparkling wine production Abrau-Durso is now one of the largest wine tourism centres in the world. The winery welcomes 120,000 visitors a year for wine tours and tastings.

Abrau-Durso operates Hotel Imperial (4\*) right on the banks of the stunning Lake Abrau, just a short walk away from the winery and numerous restaurants and cafes.











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