

CHAMPAGNE

— DEPUIS 1889 —

Laherte Frères À CHAVOT

Blanc de Blancs Brut Nature

Our Blanc de Blancs is made with our best parcels on the south slopes of Epernay. This is a perfect representation of the purity and energy coming from this area and the complexity of old vins of Chardonnay.

Cultural practices : vines growing with the respect of nature.

Influenced by ecological methods. Vines around 35 years old.

Assemblage :

- 100% Chardonnay.
- 50% of reserve wines from previous vintages aged in barrels on lees.

Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in small foudres and barrels with a few batonnages.
- Malolactic fermentation partially made.
- Ageing on lees during 6 months.

Dosage : disgorgement by hand. No dosage.

Tasting notes :

- Peter Liem : It's perfectly balanced as a non-dosé, its 20 percent of malolactic undoubtedly helping to create a better harmony of acidity, and while there is a pleasing depth of citrus and apple fruitiness, along with hints of dried mango and preserved ginger, this wine is really all about soil and expression of place. **

- La Revue du Vin de France : délivre un jus droit, salin et citronné qui a gagné encore en pureté. 15/20.

- Antonio Galloni – Vinous : 95 /100 / Tyson Stelzer : 91 / 100

