

Les Clos Extra Brut

As readers may recall, the Les Clos bottling from Laherte is comprised of all seven permitted varietals in the Champagne region, and though this is still a young vineyard, the results thus far with this bottling have been exceptional. The current release is another outstanding effort, as it offers up a complex and perfumed bouquet of orange, fresh apricot, brioche, chalky minerality and a topnote of orange blossoms. On the palate the wine is deep, full-bodied, complex and very well-balanced, with a fine core of fruit, frothy mousse, crisp acids and superb focus and grip on the very long and classy finish. Not surprisingly, with each passing year, as these young vines get a bit older, I am more impressed with this excellent bottling from Laherte Frères. **93.**



Les Empreintes Extra Brut

The Les Empreintes bottling from Laherte is a blend of sixty percent chardonnay and twenty percent each pinot noir and pinot meunier, but with a third of the chardonnay being from the Chardonnay Muscate clone that tends to produce wines that are very perfumed and floral in character. A significant percentage of this wine is barrel-fermented as well, and the results are a fine bottle that offers up a complex aromatic mélange of apple, a touch of passion fruit, warm bread, a gentle leesiness, lovely soil tones, orange zest and a topnote of lemon blossoms. On the palate the wine is deep, full-bodied and youthfully snappy, with a fine core of fruit, lovely soil inflection, pinpoint bubbles, and very good length and grip on the still quite young finish. In a perfect world, this wine would be tucked away in the cellar for a couple of years to allow it to fully blossom, though it is a pretty tasty glass of bubbly already. **91+.**

Brut Tradition

The current release of the Laherte Brut Tradition is comprised of a blend of sixty percent pinot meunier, thirty percent chardonnay and ten percent pinot noir and is partially barrel fermented. The wine offers up a complex and slightly exotic aromatic blend of a wine based primarily on pinot meunier, delivering scents of apple, a gentle touch of lychee, beautiful floral tones, fresh-baked bread, citrus zest and chalky soil tones. On the palate the wine is fullish, deep and very pure, with lovely mid-palate depth, fine complexity, frothy mousse, a beautiful base of soil and a very long, crisp and laser-like focus. Last year's release struck me as much more leesy in profile, but this year's cuvée just sings with all of the floral elements of pinot meunier on both the nose and palate. A beautiful bottle of Brut NV. **92.**

Rosé Brut

The nose on the new release of the Laherte Frères Brut Rosé is really lovely, jumping from the glass in a fine and complex mélange of white cherries, orange peel, fresh-baked bread, lovely soil tones, dried roses and just a whisper of oak. On the palate the wine is deep, fullbodied, crisp and complex, with excellent mid-palate depth, bright acids, frothy mousse and very good length and even better grip on the impressively elegant finish. This is a very stylish, complex and refined Rosé that is very light on its feet. I would love to see just a touch more length on the finish, but this is nitpicking, as this is really a very classy bottle. **91.**

Les Beaudiers Rosé Saignée Extra Brut

This old vine bottling of one hundred percent pinot meunier has to be one of the most beautifully colored Rosés, with its vibrant, light cherry red. The nose is deep, complex and rather exotic, as it definitely shows a bit of wood influence from its barrel fermentation in its aromatic mélange of cherries, woodsmoke, a touch of meatiness, blood orange, wonderfully complex soil tones, bread dough, gentle spice coloration and a touch of high end smokiness. On the palate the wine is deep, complex and very Burgundian in personality (Vosne-Romanée with bubbles?), with fine mid-palate depth, frothy mousse, lovely acids and impressive length and grip on the long and light on its feet finish. This is very classy juice that seems to get better with each passing release. **91+.**



2006 Extra Brut Les Vignes d'Autrefois

The Laherte Frères Extra Brut “Les Vignes d’Autrefois” is a hundred percent pinot meunier cuvée that is finished as an Extra Brut and always vintage dated. The 2006 is a very fine bottle of wine that seems quite a bit tighter than the 2005 did at a similar stage of development last year. The complex and youthfully classy nose offers up scents of apple, delicate tangerine, bread dough, lovely soil tones, an exotic touch of cardamom and the classically floral topnote of wines derived solely from pinot meunier. On the palate the wine is deep, tight and snappy, with a great signature of soil, excellent mid-palate depth, brisk acids, frothy mousse and very good length and grip on the still very youthful finish. The very low dosage means that the youthful, green edge here is currently in ascendancy on the backend and will have to be waited out (whereas a Brut level dosage might have covered this characteristic a tad and made the wine more accessible out of the blocks), but with a few years bottle age, this will be an excellent wine. If I were the winemaker at Laherte, I might be very tempted to make this cuvée at a lower level dosage of Brut, rather than the more extreme Extra Brut, so as to mitigate the requirement of cellaring in less initially generous vintages such as 2006. **91.**

2004 Brut Millésime

The 2004 vintage Brut from Laherte Frères is a lovely example of the year, as it offers up a youthful blend of green apple, lemon, bread dough, just a touch of crème pâtissière, a bit of fresh nutmeg and a fine base of chalky soil tones. On the palate the wine is deep, full-bodied and quite elegant, with a very good core of fruit, refined mousse, bright acids and excellent focus and balance on the very long and racy finish. This really has fine flavor authority, and while it is already quite tasty, there is little doubt that this wine will only improve with a bit of bottle age. Classy juice. **92.**

– Guide Bettane et Dessauve 2012 –

Les Vignes d'Autrefois 2007

Issus de vieux pinots meuniers de Chavot, ferme, pur, énergique, jolie vivacité, de l’allonge, et style très pur. **15 / 20.**

- Cuisine et Vins de France – Hors Série – Les - 500 Meilleures bouteilles – Août 2011 –

Blanc de Blancs Nature :

Il est des champagnes qui, loin des bulles standards et consensuelles, expriment le coup de patte du vigneron. Thierry et Aurélien Laherte arpentent les coteaux sud d’Epernay pour cueillir un chardonnay qui deviendra une cuvée Nature aux légères notes oxydatives, de fruits confits, poussée tout en longueur par une structure vive, élancée et finement iodée. La finale saline et griller nous fait saliver et appelle des produits de la mer. Un blanc de blancs de belle étoffe !



- Jean Michel Garnier – Guide du Champagne -

Les Empreintes : Robe or pâle et reflets brillants, un cordon de mousse épais et dense se forme à la surface du disque. Nez d’intensité soutenue composé de notes pierreuses et minérales, l’allure est racée et développe une expression franche du terroir. En bouche se révèle un champagne vif et nerveux à l’allure ciselée et droite, sont perçues des notes d’agrumes frais et de craie. La finale est longue et persistante. Une cuvée pour amateurs initiés. **Coup de Cœur.**

- Guide Revel 2012 des Champagnes -

Blanc de Blancs Brut Nature

Nez discret, axé sur des notes minérales (craie, iode) et de citron confit. Un boisé très délicat se laisse percevoir si on laisse le temps au vin de se reposer plusieurs minutes dans le verre. Des arômes d'acacia sont logiquement offerts en bouche, toutefois c'est une pureté tranchante dans une effervescence aérienne qui s'impose en finale. À la fois vif et rond, c'est un très bon champagne d'apéritif.

Les Vignes d' Autrefois 2007

Très jeune et fougueux au moment de sa dégustation en juillet 2011, ce champagne présente une puissance de fruit étonnante à travers des arômes de fruits jaunes et une enveloppe citrique qui tapisse la bouche sans l'assécher. On décèle des accents de foin, voire de champignons frais, après quelques minutes, dans une effervescence bien conduite, fine et persistante. Un champagne qui n'a pas subi de fermentation malolactique et qui est présenté avec si peu de liqueur de dosage aurait pu être agressif et raide, celui-ci est certes autoritaire, mais il est remarquablement rond. Bravo !



- Peter Liem -

www.champagneguide.net

Blanc de Blanc Brut Nature

Rating: **

Although it's lively and brisk, with a prominently chalky undertone, it reflects its terroir origins exceptionally well—you immediately see that it's not a Côte des Blancs chardonnay, as the clay topsoils of this area give the wine a certain roundness and breadth on top of the racy minerality.

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.

Brut Tradition

Rating: (*)

Light, appley and fragrant, this feels fresh and easy to drink, buttressed by taut, lively acidity. It finishes with brightly citrusy fragrance, its tangerine-like flavors showing energy and vigor.

Les Vignes d' Autrefois 2006

Rating: **

The chalky soils of this area are clearly felt here, creating a racy, mineral intensity underneath the citrusy fruit. Although it's not a rich wine, it possesses a certain depth and body that balances the acidity well, and even in the absence of malolactic, the 2 g/l of dosage here is perfectly judged, allowing this to feel expressive and fragrant while remaining lively and dry. The length on the finish is superb, driven by that vivacious chalkiness.



Les Clos :

Rating: **

While the nose is still youthfully restrained, the aromas turn more pungently expressive on the palate, with the cool, cucumbery, almost pine-like character of arbanne and petit meslier prominently present. It's perfectly balanced without dosage, underlined by a vibrant note of stony minerality and enlivened by crisp acidity that longates the flavors on the finish.

This is a wine of striking individuality of character, and it's extremely successful in navigating a balance between the assertiveness of the heirloom varieties and the elegant finesse of high-quality champagne. For those intrigued by champagnes of strong personality, it's a wine not to be missed.

Les Empreintes :

Rating: **(*)

This is a new cuvée, made entirely from biodynamically-farmed parcels in Chavot and blended from 40 percent pinot noir, 40 percent chardonnay and 20 percent meunier, including some chardonnay muscaté from old vines.

The current release, entirely from the 2007 harvest, is outstanding, firmly driven by an earthy, stony minerality that reflects the complexity of Chavot's soils.

There's a fragrant array of flavors on the palate that range from tangerine and tart cherry to crystallized ginger, dried papaya and aniseed, finishing with long, elegantly harmonious length and subtle detail, but really it's that mineral expression that's the most striking element of this wine.



Rosé Tradition

Rating: *

The color is a deep crimson, and the fruit aromas are equally as red in tone, with the feeling of concentrated berries.

It's full and generous in character, showing a lot of strawberry and red cherry flavor, and while it doesn't have a great deal of complexity or length, it's simply delicious to drink.

Rosé de Saignée Les Beaudiers

Rating: *(*)

It's deep in color and concentrated in aroma, feeling almost like a light red wine in its body and depth of fruit. Despite its girth, its ripe, vivid flavors of red cherry and plum skins backed by plenty of fresh acidity. It turns a little meaty and gamy in tone on the palate, as if its red fruits were laying on a bed of charcuterie, and the finish is slightly tannic, giving it a vinous, authoritative grip.

This is likely to be a polarizing wine, and may be too severe for some. However, it's keenly expressive, and requires the right context—it's certainly not suitable for an apéritif, yet it could be an intriguing companion to rich dishes at the table. Give it plenty of air to allow the flavors to fully emerge, particularly as this edition of Les Beaudiers is non-dosé.

- The Finest Wines of Champagne - by Michael Edwards

Laherte Frères : One of the Ten rising Stars.

The small village of Chavot, in the Coteaux d'Épernay southwest of the town, is famous for its beautiful, part-Romanesque church set in the middle of the vineyards. It is also home to the Laherte family, whose 10ha (25-acre) estate **is a model of what can be achieved in less well-known terroirs by a careful study of the soils, a viticulture of the highest order, and precepts of winemaking that are the best sort of evolved tradition.**



This little corner of Champagne is geologically fascinating, a transitional district lying just above the Côte des Blancs at the entrance of the Cubry Valley, where chalk mixes and cedes to silt, clay, and marl. Apart from these Chavot and surrounding vineyards, the family have plots of Chardonnay in premier cru Voipreux (Vertus), and of Meunier in Boursault and Le Breuil (Marne Valley). For imaginative winemakers such as Thierry Laherte and his son Aurélien, the diversity of such terroirs across 72 dispersed parcels of vineyards is a gift that they have transformed into a fascinating series of Champagnes. In their rich variety, through the estate's policy of separate bottlings from specific parcels, Burgundy comes to Champagne, and the true identity of the vine is revealed. **To the Lahertes, the terroir is more important than the enologist's work of blending.**

Most of the cultivation is close to biodynamism, and certain parcels are actually tended that way. The grapes pass into two traditional Coquard presses. Three quarters of the infant wines have been vinified judiciously in oak for the past 25 years, the aerating staves of the casks allowing these terroirs to breathe and fully blossom. Coopers are carefully chosen: François Frères in St-Romain and the local Jérôme Viard, who specializes in lightly toasted casks, are the family's favorites. **I do not detect any overt woodiness of flavor at the upper end of the range, as one critic has complained.**

The Brut Tradition has a sense of place, freshness, fine orchard and hedgerow fruit flavors, and impressive depth. Thierry's wife's vineyard near Vertus shapes a blanc de blancs of delicate, fine, and racy character. Les Clos is a trial planting of all seven Champagne grapes extant in the Middle Ages (first release 2009). The 2004 Prestige shows subtle complexity, with a touch of smoke and vanilla that is not overblown. And the Rosé de Saignée is a Champagne for the table that benefits considerably from extra bottle age after release...

Laherte Brut Tradition NV



This is a subtle amalgam of the estate's terroirs in the Coteaux d'Épernay, Marne Valley, and Côte des Blancs. Vivid, fresh, bright yellow. Meunier drives the fruitiness of the blend, which is very pure tasting. Chardonnay gives it incisive length, and Pinot a touch of strength and real depth. Apricots and peaches shape the fruit profile.

A really interesting entry-level Champagne of which you will never tire.

Laherte Blanc de Blancs La Pierre de la Justice NV

100% Chardonnay from the terroir of premier cru Voipreux. Vine stock chosen by sélection massale. Lemon-gold. Old vines contribute to the complexity on the nose, with a noticeable but discreet touch of menthol. Beautiful length and definition on the palate. A cracking Champagne.

Laherte Prestige Millesimé 2004

85% C from limestone and chalky subsoils in Charvot and Épernay; 15% PM from dominant clay with silt and chalky subsoils in Chavot, Mancy, and Vaudancourt. Low, extra-brut *dosage* of only 3–5g/l. Golden color. Lively mousse. A complex medley of scents: honeysuckle, pear, and Asian spices, with just the right amount of smoky oak vanilla. Profound flavors, the pear fruit entwined with toast, brioche, and a fine, leesy character. Exceptional.

- International Wine Cellar- Stephen Tanzer - 12/09-

93/100 Les Clos Extra-Brut: Pale straw with a fine bead. Powerful scents of exotic fruits, brioche, smoky minerals and singed orange. Deep and rich but also precise on the palate, offering palate-coating orchard and pit fruit flavors and sneaky minerality. Rich and energetic at the same time, finishing with strong mineral cut and lingering notes of candied rose and anise.

This singular Champagne is made in a solera method and comprises roughly 18% each of chardonnay and pinot meunier, 17% pinot blanc, 15% petit meslier, 14% pinot noir, 10% fromenteau and 8% arbanne...

- Elin Mc Coy – 10top wines of 2009 -

NV Laherte Freres Rose de Saignee Les Beaudiers : This frothy pink Champagne from a small grower in the village of Chavot is all about gulp-me-now pleasure. Entirely from pinot meunier, the least-known Champagne grape, it's a subtle mix of spicy scents and bright berry tones. With wines like this, no wonder demand for grower Champagnes keeps rising.

- guide des vins Loisel -

Les Clos : Nez de fleurs séchées, de pomme et de coing, de foin coupé, d'épices douces. A l'instar du nez, la bouche est riche en arômes, le vin est ample et assez puissant tout en conservant une certaine finesse. C'est un très beau champagne de gastronomie. ****

- Guide Gault Millau 2012-

Thierry Laherte, avec un vignoble de 10 hectares très morcelé – 72 parcelles, est en perpétuel mouvement. Non seulement il réintroduit d'anciens cépages, mais il essaye de planter franc de pied, en approche bio et certaines parcelles en biodynamie.

Ses champagnes ne vous laisseront pas indifférents. Ils risquent même de vous rendre accros et de vous faire abandonner vos certitudes en matière de bulles.

Blanc de Blancs Nature : Un cordon de bulles persistant laisse poindre des arômes sur la poire fraîche. La bouche est guidée par une effervescence fine, élégante et offrant une salinité agréable. **15 / 20**

Les Empreintes : champagne de caractère au nez duquel s'exposent des arômes fruités et floraux. En bouche le vin est tendu mais sans exagération, pur, minéral. La bulle est fine et vivifiante. La finale rafraîchissante. **16.5 / 20**

Les Vignes d' Autrefois : Un champagne qui se dévoile avec, au nez, des arômes de fruits blancs, d'agrumes et de douces notes florales et de sous-bois. En bouche la bulle est charmante, fraîche; le vin est ample et souple, avec une délicieuse persistance. **16 / 20**

Millésime 2004 : Le nez est complexe et attirant, avec des notes boisées très délicates. En bouche, la bulle attaque avec nervosité. Le milieu de bouche se montre ample, aérien, sur des touches de fruits jaunes confiturés. **16.5 / 20**

- Le Point - Décembre 2010 - - Sélection de Jacques Dupont -

17/20 Les Vignes d'Autrefois 2005 : Vieilles vignes. Pinot Meunier. Planté à mi-coteau : "C'est le grand père qui l'avait planté, ce serait en chardonnay, ce serait normal, il avait mis des meuniers car il craignait le gel ". Nez crayeux, floral, agrumes, bouche douce, extra brut, délicat, fondu, léger, frais long, un peu champignon blanc.

17/20 Les Clos Brut Nature : Nez fermé, bouche tendu, sérieuse, un peu cistercien, tendu frais, vif, minéral, très tonique, long.

16/20 Les Clos Extra-brut : Nez fermé, bouche dense, plus ronde, douce, équilibrée, longue, très fraîche, minéralité en finale.

16.5/20 Blanc de Blancs Brut Nature : Base 2006 à 60%, et 40% de vin de réserve, le tout vinifié en barriques. Floral, vif, agrumes, bouche vive, un peu boisée, long, rond, avec du gras, beau fruit, plein, finale aérienne.

16/20 Brut Tradition : 60 % meunier, 30 % chardonnay, 10 % pinot noir. La moitié du vin est élevée en barrique. Nez frais, peu dosé, tendu, vif, élégant, bien fruité.



- *Guide Le Figaro des Vins 2012* –

Les Empreintes : Un champagne ample avec un beau milieu de bouche dense et frais, belle structure, vif avec une finale musquée. **15 / 20**

- *40 meilleurs effervescents par Jancis Robinson - 2011* -

Les Clos : Complex, well-balanced nose with real depth. Hedgerow smell. Very unusual. I think any champagne lover would be intrigued by this.

- *Guide des Meilleurs Vins de France 2012 – RVF* -

« ... Les Laherte vinifient trois quarts de leur vin sous bois, en barrique. Cet apport du bois est ici bien géré, sans outrance, et l'équilibre frais des champagnes est préservé par l'usage ou non des fermentations malolactiques et des dosages légers. Une gamme authentique et savoureuse à découvrir. »

Blanc de Blanc Nature : **15 / 20**

Brut Tradition : **14.50 / 20**

Extra Brut 2004 : **15 / 20**

Les 7 : **15.5 / 20**

Les Empreintes : **14.5 / 20**

Brut Rosé : **15 / 20**



- Gerhard Eichelmann -

90 / 100 Ce Blanc de Blancs Brut Nature provient de la vendange 2006. Il est concentré et met l'accent sur un magnifique bouquet, avec des notes de fruits et fleurs blanches qui vous envahissent la bouche. Il a de la force et de la structure.

91/100 Les Clos proviennent d'une seule et même parcelle, produit à partir des cépages : chardonnay, Pinot Noir, Pinot Meunier, Fromenteau, Arbanne, Petit Meslier et Pinot Blanc. Bonne concentration du bouquet avec des notes fraîches. Des notes glorieuses de fruits jaunes et blancs. Vigoureux il donne de la substance en bouche.

88/100 Le Rosé de saignée provient du millésime 2005, sans fermentation malolactique. Bouche puissante et harmonieuse, il présente des arômes d'amandes de fruits. On ressent une bonne structure et de la longueur.

- Jérôme Perez – La Passion du Vin -

Blanc de Blancs Nature : Ce vin est un exercice de style, un cas d'école de minéralité et de droiture. Il n'en reste pas moins très classique et sans dureté. Une juste tension en finale qui permet à tous de s'y retrouver. **Très bien.**

Les Empreintes : Un vin qui trace du début à la fin de sa dégustation. C'est sans concession avec une tension qui le situe sur le fil, un vin acéré, qui dispute la minéralité aux saveurs citronnées. La bulle donne de l'onctuosité mais maintient ce vin dans la droiture. Très longue finale minérale et acérée. Un vin d'initié, pas forcément facile d'accès, pour amateur de Champagne tendus. J'en suis : je pense que **c'est un vin qui possède un avenir exceptionnel.**

Je pense même que la pratique du dosage zéro et du blocage de la malolactique exigent une **maturité parfaite du raisin.** Je persiste à dire que de mon point de vue et de celui de mes goûts, **Laherte reste un modèle.**



- The World of Fine Wine – Octobre 2009 -

Michael Edwards, Tom Stevenson, and Richard Bampfield MW.

Laherte – Blanc de Blancs Brut Nature

Laherte is an unusual producer from the top of the Cubry Valley though he does have vines in the Côte des Blancs. It has a very distinctive character that I don't associate with the Côte des Blancs. I like it because it has lots of character and is quite different from the usual style of Blanc de Blancs.

Extra-Brut Les Clos

Samuel Cogliati - El turismo Agricol - Septiembre 2009 (traduit de l'italien)

Il y a cette ambition «naturaliste» et Aurélien inaugure les jeunes qui vont progressivement développer l'agriculture Biodynamique. Bien que non certifiés, Les vins de Clos sont en fait inspirés de la nature. Le résultat est un Champagne droit et énergique, précis et minéral, où il se mêle curieusement élégance et rusticité.

Jérôme Perez – La Passion du Vin - Septembre 2009 :

La robe or surprend par sa pâleur et sa bulle d'une extrême finesse dans le verre. Le cordon est fin, persistant et délicat.

Le nez de ce vin est essentiellement minéral, avec en complément quelques notes d'agrumes et de fruits blancs.

La bouche impose immédiatement, dès l'attaque sa beauté emprunte de netteté et de fraîcheur. Si le vin peut paraître aiguisé, sur le fil, tranchant, c'est un vrai plaisir. L'évolution confirme la trame minérale qui s'affirme totalement. La fine bulle ajoute à cette droiture et la finale, toute crayeuse signe superbement et longuement cette cuvée d'exception.

On ne peut produire un tel vin par hasard et sans aucun doute, c'est tout le travail effectué à la vigne et au chai qui est récompensé. Un excellent Champagne pour amateur de vin extra brut.



Arbanne Chardonnay Fromenteau Petit Meslier Pinot Blanc Pinot Meunier Pinot Noir

- Lisa Perotti-Brown MW-

Les Clos : Wild yeast ferment and a pleasant earthy / savoury character, nashi and waxy lemon, some brioche. The palate has crisp acidity and a nice intensity of complex, savoury fruit and autolytic notes. Long finish with some minerals. **91/100**

- International Wine Cellar -

Rosé de Saignée Les Beaudiers : Pale pink with a fine, steady bead. Pungent, mineral-driven aromas of red berries and botanical herbs, plus a strong note of fresh rose; becomes richer with air, picking up cherry and juniper qualities that carry onto the palate.

A smoky note of toasty lees extends through a long, juicy finish. Pretty impressive stuff, and complex and deep enough to work with full-flavored foods...**92/100**

- Brad Baker – The Champagne Warrior –

Laherte Frères : Grower of the Year 2011 !

I've watched the wines of Laherte Frères transform markedly over the last decade and, to my mind, no winery has matched their extraordinary leap in quality. The difference between the wines produced just five years ago and today is night and day. Not to say that Laherte wines were bad in past – just that now they are really something special. It is amazing to me that just a few years ago the house was considered a peripheral Champagne producer...and now it is viewed as an up-and-comer in the region. The Laherte house has managed to follow its own path for over a century, has stuck with it through thick and thin, and has come out a star despite many forces working against them.

Blanc de Blancs Nature : A beauty on the nose, this wine offers floral and citrus aromas as it literally explodes from the glass. Oranges, sweet apples, hints of honey, and a great, long, mineral-filled finish elevate this wine a notch above recent vintages. Drinking very nicely now, this will taste even better in twelve months.

Millésime 2004 : This starts off with a touch of baked apple that slowly merges into vanilla and citrus before a mineral-led finish whisks everything away. There is a lot going on here in this worthy follower to the outstanding 2002 Laherte Brut Prestige Millésime. A touch of lightly sweetened dough is starting to develop and should continue to build over the next five or so years. The low dosage worries me a bit in terms of extended aging, but drinking this wine now or over the next five to seven years should not be a problem.

Les Empreintes : The concept behind this cuvee is to produce the best Chavot wine possible from a given year without regard to a specific grape blend or particular vineyards. While internal trials for this wine date back to 2005, this 2007 release is the first. A richly fruity nose meshes easily with a mineral and red citrus palate. This wine has a solid base to grow from and should continue to improve over the next three years. The non-dosage regime will likely keep it from improving after that, but you should give this a shot now – it is one heck of a wine.



- Allen meadows Burghound.com -

NV Brut Tradition: A distinct and expressive nose of citrus blossom and lemon zest serves as an elegant introduction to delicious, crisp and relatively effervescent flavors that possess tangy acidity and a yeasty character on the dry finish that makes the mouth salivate. **89/now+**

- Josh Reynolds -

Les Vignes d' Autrefois 2005: See-through straw color with a delicate bead. Pungent, highly aromatic bouquet of pear skin, mirabelle, burnt sugar and dried flowers, with a note of walnut skin that's reminiscent of the Jura. Full, fleshy and nutty on the palate, offering rich orchard fruit flavors and a mounting oxidative quality. Becomes livelier on the finish, which repeats the floral and nut qualities. No way I'd serve this wild thing to an unsuspecting victim.





- *Tasted by Stephen Tanzer* –

[NV Laherte Freres Blanc de Blancs Brut](#)

90

Light, bright gold. Aromas of pungent flowers and Indian spices, with notes of apple, peach pit and mango. Exotic, round and deep, showing a smoky, lightly tropical fruit profile, with complicating notes of smoke and toasted bread on the finish. Youthful, fresh wine with a slow-building, expansive quality on the back end that bodes well for cellaring.

[NV Laherte Freres Blanc de Blancs La Pierre de la Justice Brut](#)

89

Pungent apple and pear on the nose, with spicy accents of cracked pepper and sea salt. Firm and dry, showing flavors of green apple, peach pit and pear skin. A nervy, focused, medium-bodied Champagne that finishes on bright, fresh citrus notes, with a mineral tang.

[Laherte Freres Cuvee Laherte Freres Brut Prestige](#)

92

Light gold, with an aggressive, full mousse. Bright, sharp citrus and Anjou pear aromas are complicated by exotic spices, smoky lees and pungent floral notes of jasmine and rose oil. Impressively deep and sweet on the palate, the orchard fruit flavors mingling nicely with buttery brioche tones. Finishes brisk and with admirable focus.



