

C H A M P A G N E

— DEPUIS 1889 —

*Laberte 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 vines 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 fine lees.

Dosage : disgorgment 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. \*\*

- RVF : Dans cet assemblage fringant de chardonnay des Coteaux Sud d' epernay, on retrouve la fougue naturelle typique du domaine tout en ayant une patine lèchée vers une finale épurée.

16 / 20

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

