

C H A M P A G N E

— DEPUIS 1889 —

*Laherte Frères*  
À CHAVOT

## Blanc de Blancs Ultradition

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 fine lees.

Dosage : disgorgement by hand. Dosage at 5 gr/l.

Tasting notes :

- Antonio Galloni : At times, Aurelien Laherte's Champagnes can be a bit austere in their youth, but not here. Readers will find a racy, open-knit Blanc de Blancs that is pure seduction. Citrus confit, white flowers, spice and light tropical accents give the Blanc to Blancs so much allure. **92 / 100**

- Gerhard Eichelmann – Mondo : Il est concentré et met l'accent sur un magnifique bouquet, avec des notes de fruits et fleurs blanches qui vous envahissent la bouche. **90 / 100**

- Jacques Dupont – Le point : Floral, vif, agrumes, bouche vive, un peu boisée, long, rond, avec du gras, beau fruit, plein, finale aérienne. **16.5/20**

- Wine Spectator : **90 /100**

