

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères
À CHAVOT

Les Grandes Crayères - Blanc de Blancs Millésime -

This wine put in advance the particular and complex Terroir of Les Coteaux Sud d' Epernay : a few plots have soft soils and the Campanian Chalk is present at 20 cm. In 2014, we decided to vinify separately and create a new single vineyard cuvee to present these Chardonnay with finesse and relief.

Pratiques culturelles : vines growing with the respect of nature.
Influenced by ecological methods.

Assemblage :

- 100% Chardonnay. Selection massale and blend of new and old rootstocks. Ouest exposition.

Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in barrels.
- Malolactic fermentation not made.
- Ageing on fine lees.

Dosage : disgorgment by hand. 3 to 4 Gr /l.

Tasting notes :

- the most impressive wine in this range. Bright and finely sculpted, the 2016 possess dazzling energy to match its mid-weight personality. I very much admire the wine's drive and precision.
Antonio Galloni **96/100**

- Wine Advocate **95 / 100**

- RVF : Puissance crayeuse en finale. Grand caractère. **93 / 100**

