

CHAMPAGNE

— DEPUIS 1889 —

Laherte Frères À CHAVOT

Les 7

Our ancestors already cultivated the vine many centuries ago. Working methods and grape varieties were different at that time. However, we found those lost grape varieties again in our old plots and we have decided to recreate a former plot in order to taste a wine of Champagne with the same taste as 250 years ago again...

Cultural practices : vines growing with the respect of nature.

Assemblage : Terroir of Chavot. The parcel was planted by Thierry Laherte in 2003. Terroir of Chavot. Chalky-clay soils with the presence of pebbles.

- 10% Fromenteau
- 8 % Arbanne
- 14 % Pinot Noir
- 18 % Chardonnay
- 17 % Pinot Blanc
- 18% Pinot Meunier
- 15 % Petit Meslier

Vinification :

- picked up by hand when fully ripen, then traditional pressing
- Natural alcoholic fermentation in barrels
- Ageing on fine lees with regular stirring of the lees
- malolactic fermentation made
- Blending of several years, such as a solera : 50% of wines of the years are added to 50% of reserve wines.

Dosage : disgorgment by hand. 4 Gr /l.

Tasting notes :

- Antonio Galloni : It is one of the most intriguing wines in the range. Citrus, orchard fruit and floral notes abound as this crystalline, taut Champagne reveals its stunning beauty.

94 / 100

- Jancis Robinson : Impressively complete nose. Real depth and complexity. Very much a wine that demands attention.

- Stephen Tanzer : **93 / 100** / Jacques Dupont : **18,5 / 20**

- Guide RVF : **94 / 100** / Peter Liem : **

