

# C H A M P A G N E

— DEPUIS 1889 —

## *Laberte Frères* À CHAVOT

### Les Vignes d' Autrefois

The selected plots have been planted by our forefathers between 1947 and 1953. Since that time, many generations followed one another in order to preserve this patrimony and keep all the qualities of these old vine stocks (some have been planted on franc vine stock).

All this contributes to give birth to this cuvée, a real tribute to our ancestors and to the grape variety Pinot Meunier

Cultural practices : vines growing with the respect of nature.  
Influenced by ecological methods.

#### Assemblage :

100 % Pinot Meunier. However there are a few Chardonnay, Pinot Noir and Pinot Gris.

- Terroir of Chavot : *Les Rouges Maisons, Les Monts Bougies*. Clay and silty soils, with a presence of flints and little stones. Chalky subsoils.
- Terroir of Mancy : *Les Hautes Norgeailles*. Clay soils with a little silt. stratum in surface. Chalky subsoil.

#### 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. 2 to 4 Gr /l.

#### Tasting notes :

- Antonio Galloni : Bright and vibrant in the glass, the 2016 offers a compelling interplay of Meunier richness with striking layers of intense minerality that open over time. Sweet floral notes add inner perfume and the closing flourishes of finesse. This is such a gorgeous wine. **95 / 100**

- Jancis Robinson : **16,5 / 20** / Wine Spectator : **92 / 100**

- Guide RVF : donne du gras, de la densité, un volume à une bouche qui reste perché sur une très haute acidité, entre groseille et rhubarbe. **16 / 20**

