

# C H A M P A G N E

— DEPUIS 1889 —

## Laberte Frères

À CHAVOT

### Les Rouges Maisons

This cuvée is the result of a long work and attention in the vines and as well in the winery : waiting for the grapes to ripen, slow alcoholic fermentation in barrels, and aging for 18 months on fine lees in barrels before bottling... all this in order to reveal the richness and complexity of Pinot Noir... with finesse !

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

#### Assemblage :

- 100 % Pinot Noir –Chavot - Soil fairly deep with an important presence of clay, flints and schists. Chalky subsoils. Plots planted in 1983.

#### Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in barrels.
- Malolactic fermentation made.
- Ageing on lees during 18 months.

Dosage : disgorgement by hand. 2 Gr /l.

