

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères
À CHAVOT

Nature de craie – Premier Cru

This wine is vinified without any addition of sulfur to naturally express the Terroir, the Grape variety, and our winegrower's intuition.

The juices come from the beautiful Côte des Blancs, on the Vertus and Voipreux terroirs. Located on the lower slopes, the chalk is flush with it. We naturally seek the full maturity of these Chardonnays.

Cultural practices : vines growing with the respect of nature. Influenced by ecological methods. Vines planted in 1960, 1965 and 1987.

Blend :

- 100% Chardonnay.
- Coming exclusively from one harvest.

Vinification :

- Picked up by hand at full maturity, traditional press.
- Selection of the best juices and directly put into the barrels by gravity.
- Alcoholic fermentation in barrels with a few batonnages.
- Malolactic fermentation made.
- Ageing on fine lees.
- vinified without any addition of sulfur.

Dosage : disgorgment by hand. No dosage.

Tasting notes :

Coming...

