

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères
À CHAVOT

Blanc de Blancs Ultradition

Our Blanc de Blancs is made with our best parcels on the south slopes of Epernay. This is a perfect representation of the purity and energy coming from this area and the complexity of old vins of Chardonnay.

Cultural practices : vines growing with the respect of nature. Influenced by ecological methods. Vines around 35 years old.

Assemblage :

- 100% Chardonnay.
- 50% of reserve wines from previous vintages aged in barrels on lees.

Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in small foudres and barrels with a few batonnages.
- Malolactic fermentation partially made.
- Ageing on lees during 6 months.

Dosage : disgorgment by hand. Dosage at 5 gr/l.

Tasting notes :

- Wine Spectator : 89 /100.

- Gerhard Eichelmann – Mondo : Il est concentré et met l'accent sur un magnifique bouquet, avec des notes de fruits et fleurs blanches qui vous envahissent la bouche. 90 / 100

- Jacques Dupont – Le point : Floral, vif, agrumes, bouche vive, un peu boisée, long, rond, avec du gras, beau fruit, plein, finale aérienne. 16.5/20

-Stephen Tanzer : 90 / 100

