

GRANDS VINS DE CHAMPAGNE



*Laberte Frères*

À CHAVOT  
DEPUIS 1889

## - Le Rouge et le Blanc -

Aurélien Lahete possède, dans sa Marne natale, tous les atouts pour incarner, avec quelques autres le renouveau audacieux d'une Champagne entre beaucoup trop conventionnelle...

Il poursuit son odyssée vers l'excellence, avec intelligence, opiniâtreté et boheur, comme en témoignent les commentaires élogieux de notre dégustation !

**Grand Brut Ultradition** : Nez riche et complexe. Une discrète oxydation. Bouche gourmande et grasse, bien tenue par une acidité juste perceptible derrière un dosage bien maîtrisé. « un équilibre salivant et une vraie longueur ! »

**Blanc de Blancs Brut Nature** : Nez délicat et élégant sur des arômes citronnés et mentholés, de zestes d'agrumes et de fleurs blanches. Bouche vive, tonique et tendue. Beaucoup de fraîcheur et de pureté. Idéal à l'apéritif.

**Les Empreintes** : Joli nez de fruits à noyau. Remarquable matière tendue. Bouche élégante, fraîche et cristalline avec une salinité perceptible. Finale droite et rigoureuse. Très beau potentiel. Vin encore impétueux, vertical et vivifiant, qui doit s'assagir dans les prochaines années.



## - Guide des Meilleurs Vins de France 2015 – RVF -

### Une étoile.

Le Brut Ultradition donne la parole à un meunier tout fruit acidulé à la bulle fougueuse, un champagne d'apéritif franc et direct. Son alter ego Rosé laisse parler davantage le volume et la vinosité du pinot noir, toujours bien franc de goût. Le Blanc de Blancs Nature délivre un jus droit, salin et citronné qui a gagné encore en pureté.

Les Vignes d' Autrefois donne du gras, de la densité, un volume à une bouche qui reste perché sur une très haute acidité, entre groseille et rhubarbe. Les Empreintes exprime plus de richesse, de notes exotiques, de densité et toujours une signature saline insistante.

Les 7 se révèle de la même race, avec un soupçon de maturité et une allonge en extraits secs et salés plus marquée. Un champagne de repas, iodé et de caractère.

**Blanc de Blanc Nature** : 15 / 20

**Les 7** : 16.5 / 20

**Les Empreintes** : 16 / 20

**Brut Rosé** : 14,5 / 20

**Brut Tradition** : 15 / 20

**Les Vignes d' Autrefois** : 16 / 20

**Millésime 2006** : 15 / 20

**Les Beaudiers** : 15 / 20

## - Jancis Robinson -

- **Laherte Frères, Ultradition Brut NV Champagne**  
Dosage 7 g/l. A blend of 2011 and 2012. Rather low-key nose. Broad and diffuse. Bumptious but not the most refined. Just the merest hint of sweet and sour about this. 16
- **Laherte Frères, Ultradition Rosé Brut NV Champagne**  
2012 vintage. 50% Pinot Meunier, 30% Pinot Noir, and 10% Chardonnay - the rest is red wine from Pinot Meunier depending on the years. 40% of which are reserve wines of past years kept in barrels. Dosage 7 g/l. A little syrupy on the nose. Frothy and then a bit astringent. Not nearly as fine as the white wines. 16
- **Laherte Frères, Les Vignes d'Autrefois Extra Brut NV Champagne**  
Vintage 2010. Dosage 4 g/l. Meunier. Smoky sweet. The smell is somehow like being stroked by an ostrich feather. Masses of fruit. This tastes almost off dry. Very flattering but perhaps not the most refreshing? 16.5
- **Laherte Frères, Les 7 Extra Brut NV Champagne**  
Dosage 4 g/l. Sort of solera system. This blend of no fewer than seven different varieties is based on 2012. Impressively complete nose. Real depth and complexity. Very much a wine that demands attention. It just happens to have bubbles. Bravo! 18.5
- **Laherte Frères, Empreintes Extra Brut 2009 Champagne**  
2009. One parcel each of Pinot Noir and Chardonnay. Very focused indeed. Tighter than many other 2009s – presumably because there is no malo and the Pinot is grown on limestone. Very marked acidity and crystalline structure. Super fresh and racy – a sort of Saar style of champagne! 17

## - Magazine La Revue des Vins de France -

### **Classement des 50 Meilleurs vigneron :**

- Laherte Frères à la 15<sup>ème</sup> place du podium -

« *Le Domaine monte en puissance* »

**Brut Ultradition :** un 60% Meunier texturé, finement épicé, à la signature boisé charmeuse. 15/20

**Les 7 :** il s'exprime avec générosité et complexité, entre la craie salée et les fruits rouges. 16,5/20

## - Wine Spectator -

### **Brut Champagne Ultradition 92 points**

Well-spiced and mouthwatering, this vivid Champagne offers a finely detailed bead and expressive flavors of black raspberry, dried apricot, orange blossom, fleur de sel and crystallized honey. Clean-cut and minerally on the finish. Disgorged Dec. 2014. Drink now through 2020.—*A.N.*

## - John Gilman – View from the cellar - 2014

### **Laherte Frères “Les Empreintes” Extra Brut NV**

The current release of Les Empreintes from Laherte Frères is excellent and has started to really blossom since the last time I tasted it ten months ago. As readers may recall, this cuvée's cépages forty percent chardonnay, twenty percent chardonnay “Muscate”, and twenty percent each pinot noir and pinot meunier, with quite a bit of the vins clairs barrel-fermented. The wine was very tight last year, but promising, and nearly a year's worth of bottle age has really worked its magic, as the wine is now wide open on both the nose and palate. The superb bouquet is really starting to show the floral side from the Muscate clone, as it offers up scents of pear, lemon blossoms, warm biscuits, chalky minerality, acacia and a nice dollop of vanillin oak. On the palate the wine is deep, full-bodied, complex and beautifully balanced, with a fine core, elegant mousse, excellent focus and outstanding length and grip on the long and classy finish. A beautiful bottle that has really started to drink with great precision and generosity. 2014-2030. **92+**.

### **Laherte Frères “Les 7” Extra Brut NV**

The Laherte Frères “Les 7” is comprised of a blend of all seven permitted grape varieties in Champagne: Fromenteau, Arbanne, Pinot Noir, Pinot Meunier, Chardonnay, Pinot Blanc and Petit Meslier. As I noted last year, the grapes here are all picked and vinified together, with a significant percentage barrel-fermented, and the wine is finished as an Extra Brut. The current release (which may well be the same cuvée I reported upon last year, with ten months more bottle age) is stellar, soaring from the glass in a complex blend of white peach, pear, lemon blossoms, complex, chalky soil tones, a touch of vanillin oak, biscuits and citrus zest. On the palate the wine is deep, full-bodied and rock solid at the core, with frothy mousse, brisk, wellintegrated acids and outstanding length and grip on the focused and classy finish. Fine juice. 2014-2035. **93**.

### **Laherte Frères “Ultradition” Brut NV**

Laherte Frères' Ultra Tradition, their non-vintage Brut, is absolutely lovely juice and one of the best buys out there in the market today. I believe this is the same fine cuvée I reported on a year ago, and the extra ten months of bottle age has allowed it to really blossom. The blend is sixty percent pinot meunier, thirty percent chardonnay and ten percent pinot noir, with a significant percentage of the constituent wines barrel-fermented. The deep and complex nose wafts from the glass in a smoky mix of apple, tangerine, bread dough, beautifully complex soil tones, pinot meunier's gentle floral tones and the aforementioned smokiness in the upper register. On the palate the wine is crisp, full-bodied and beautifully defined by its soil signature, with a fine core, frothy mousse, lovely complexity and balance and a very long, focused and classy finish. There is just a whisper of oak influence here on the backend, ut it simply adds to the complexity of this superb non-vintage Brut. Great juice. 2014-2030. **92**.

### **Laherte Frères “Ultradition” Brut Rosé NV**

The release of Laherte Frères “Ultra Tradition” non-vintage Brut Rosé that is currently in the market is a blend of sixty percent pinot meunier, thirty percent pinot noir and ten percent chardonnay. This is the same bottling I reported on a year ago, and the year's-worth of bottle age has really allowed the bouquet to blossom, as it now jumps from the glass in a vibrant mix of cherries, blood orange, wheat toast, stony minerality, dried rose petals and a gently smoky topnote. On the palate the wine is deep, full-bodied and still plenty racy, with a fine core of fruit, frothy mousse and a long, complex and still fairly youthful finish. This is a lovely bottle of Brut Rosé, with a quite a low dosage and great cut and focus on the backend. 2014- 2025+. **91**.

**Laherte Frères “les Beaudiers” Rosé Saignée “Vieilles Vignes” Extra Brut NV**

The Laherte Frères “les Beaudiers” Rosé Saignée “Vieilles Vignes” bottling is entirely from old vine pinot meunier. I did not have a chance to taste this wine last year, as I ran out of steam at Laherte’s New York importer’s fabulous portfolio tasting, but had very much enjoyed this bottling two years ago. The current release is not quite as dark in color as I remember the wine in the past, offering up a more classical salmon rose color and offering up a lovely bouquet of blood orange, cinnamon sticks, cloves, wheat toast, chalky soil nuances and a nice touch of oak. On the palate the wine is deep, full-bodied and quite vinous in style (as is typical of this fine cuvée), with a rock solid core, brisk acids, elegant mousse and a long, nascently complex and snappy finish. This is still quite youthful (the bottle is almost a touch reduced today!) and really could use another year or two in the cellar to start to blossom from behind its substantial structure, but it will be a fine drink in due course. 2016-2030. **90+**.

- Peter Liem -

[www.champagneguide.net](http://www.champagneguide.net)

**Blanc de Blanc Brut Nature**

**Rating: \*\***

Although it’s lively and brisk, with a prominently chalky undertone, it reflects its terroir origins exceptionally well—you immediately see that it’s not a Côte des Blancs chardonnay, as the clay topsoils of this area give the wine a certain roundness and breadth on top of the racy minerality.

It’s perfectly balanced as a non-dosé, its 20 percent of malolactic undoubtedly helping to create a better harmony of acidity, and while there is a pleasing depth of citrus and apple fruitiness, along with hints of dried mango and preserved ginger, this wine is really all about soil and expression of place.

**Brut Ultradition**

**Rating: (\*)**

Light, appley and fragrant, this feels fresh and easy to drink, buttressed by taut, lively acidity. It finishes with brightly citrusy fragrance, its tangerine-like flavors showing energy and vigor.

**Les Vignes d’ Autrefois**

**Rating: \*\***

The chalky soils of this area are clearly felt here, creating a racy, mineral intensity underneath the citrusy fruit. Although it’s not a rich wine, it possesses a certain depth and body that balances the acidity well, and even in the absence of malolactic, the 2 g/l of dosage here is perfectly judged, allowing this to feel expressive and fragrant while remaining lively and dry. The length on the finish is superb, driven by that vivacious chalkiness.

**Les 7 :**

**Rating: \*\***

While the nose is still youthfully restrained, the aromas turn more pungently expressive on the palate, with the cool, cucumbery, almost pine-like character of arbanne and petit meslier prominently present. It’s perfectly balanced without dosage, underlined by a vibrant note of stony minerality and enlivened by crisp acidity that longates the flavors on the finish.

This is a wine of striking individuality of character, and it’s extremely successful in navigating a balance between the assertiveness of the heirloom varieties and the elegant finesse of high-quality champagne. For those intrigued by champagnes of strong personality, it’s a wine not to be missed.

**Les Empreintes :**

**Rating: \*\*(\*)**

This is a new cuvée, made entirely from biodynamically-farmed parcels in Chavot and blended from 40 percent pinot noir, 40 percent chardonnay and 20 percent meunier, including some chardonnay muscaté from old vines.

The current release, entirely from the 2007 harvest, is outstanding, firmly driven by an earthy, stony minerality that reflects the complexity of Chavot’s soils.

There’s a fragrant array of flavors on the palate that range from tangerine and tart cherry to crystallized ginger, dried papaya and aniseed, finishing with long, elegantly harmonious length and subtle detail, but really it’s that mineral expression that’s the most striking element of this wine.

**Rosé Tradition**

**Rating: \***

The color is a deep crimson, and the fruit aromas are equally as red in tone, with the feeling of concentrated berries. It’s full and generous in character, showing a lot of strawberry and red cherry flavor, and while it doesn’t have a great deal of complexity or length, it’s simply delicious to drink.

## **Rosé de Saignée Les Beaudiers**

### **Rating: \*(\*)**

It's deep in color and concentrated in aroma, feeling almost like a light red wine in its body and depth of fruit. Despite its girth, its ripe, vivid flavors of red cherry and plum skins backed by plenty of fresh acidity. It turns a little meaty and gamy in tone on the palate, as if its red fruits were laying on a bed of charcuterie, and the finish is slightly tannic, giving it a vinous, authoritative grip.

This is likely to be a polarizing wine, and may be too severe for some. However, it's keenly expressive, and requires the right context—it's certainly not suitable for an apéritif, yet it could be an intriguing companion to rich dishes at the table. Give it plenty of air to allow the flavors to fully emerge, particularly as this edition of Les Beaudiers is non-dosé.

## *- Champagne, le rêve fragile – Samuel Cogliati -*

*Les vins évoluent rapidement, d'année en année, vers davantage de pureté et de minéralité. Nous les avons découverts lors d'un voyage dans la marne en 2006 : depuis ils nous semblent avoir nettement progressé...*

*Ce domaine est à nos yeux un de ceux qui font le plus de progrès en ce moment.*

**Brut Ultradition** : construit sur un bel équilibre programmé et plaisant.

**Les Empreintes** : très équilibré et enveloppé en bouche, avec un boisé perceptible. Long et savoureux, avec du nerf.

**Les Vignes d' Autrefois** : bouche droite, aérienne, se termine sur une saveur minérale, finement saline et persistante. Une réussite incontestable, bien que l'idée du pinot meunier soit bousculée... !

**Les 7** : complexité, du nerf, de la salinité. Champagne racé et tout en perspective. Un avenir lumineux, tout en droiture et en plaisir.

## *- Brad Baker – The Champagne Warrior –*

### **Laherte Frères : Grower of the Year 2011 !**

*I've watched the wines of Laherte Frères transform markedly over the last decade and, to my mind, no winery has matched their extraordinary leap in quality. The difference between the wines produced just five years ago and today is night and day. Not to say that Laherte wines were bad in past – just that now they are really something special. It is amazing to me that just a few years ago the house was considered a peripheral Champagne producer...and now it is viewed as an up-and-comer in the region. The Laherte house has managed to follow its own path for over a century, has stuck with it through thick and thin, and has come out a star despite many forces working against them.*

**Blanc de Blancs Nature** : A beauty on the nose, this wine offers floral and citrus aromas as it literally explodes from the glass. Oranges, sweet apples, hints of honey, and a great, long, mineral-filled finish elevate this wine a notch above recent vintages. Drinking very nicely now, this will taste even better in twelve months.

**Millésime 2004** : This starts off with a touch of baked apple that slowly merges into vanilla and citrus before a mineral-led finish whisks everything away. There is a lot going on here in this worthy follower to the outstanding 2002 Laherte Brut Prestige Millésime. A touch of lightly sweetened dough is starting to develop and should continue to build over the next five or so years. The low dosage worries me a bit in terms of extended aging, but drinking this wine now or over the next five to seven years should not be a problem.

**Les Empreintes** : The concept behind this cuvee is to produce the best Chavot wine possible from a given year without regard to a specific grape blend or particular vineyards. While internal trials for this wine date back to 2005, this 2007 release is the first. A richly fruity nose meshes easily with a mineral and red citrus palate. This wine has a solid base to grow from and should continue to improve over the next three years. The non-dosage regime will likely keep it from improving after that, but you should give this a shot now – it is one heck of a wine.

- *Allen meadows Burghound.com* -

**NV Brut Ultradition:** A distinct and expressive nose of citrus blossom and lemon zest serves as an elegant introduction to delicious, crisp and relatively effervescent flavors that possess tangy acidity and a yeasty character on the dry finish that makes the mouth salivate. **89/now+**

- *Guide Exclusif Champagne* -

**Blanc de blancs brut nature \*\* - coup de coeur**

La bouche est d'une grande pureté avec une structure droite et rectiligne. La texture est légèrement crayeuse. L'expression du terroir apporte une grande personnalité à cette cuvée qui conserve une très grande finesse et une fraîcheur incomparable. La finale est chaleureuse, longue et persistante.

**Les Empreintes \*\* - coup de coeur**

La bouche est vive, droite et tonique, des notes d'agrumes (citron) dominent l'expression. La texture est soyeuse et caressante. La finale est d'une longueur remarquable.

**Grand Brut Ultradition \*\***

En bouche on découvre un vin d'une belle fraîcheur et superbement équilibré. La structure est finement ciselée. Un bon niveau d'acidité accompagne la dégustation et la finale est de bonne longueur.

- *Guide Bettane et Desseauve 2015* -

**Les Empreintes :** Bon équilibre et belle vinosité pour ce champagne fermenté en barriques. Il y a une grande vivacité mais aussi du corps et du volume, sans la moindre once de sucrosité. 15,50/20.

**Les Vignes d' Autrefois :** ce pur Meunier offre des rondeurs bien proportionnées avec une trame tendue qui rayonne à partir du milieu de bouche. Belle réussite. 16,50/20.

- *Decanter* -

**Les 7:** 2<sup>nd</sup> top champagne from a tasting of 100 growers champagne.

- *Le Point – Dégustation de Jacques Dupont* -

**Blanc de Blancs Brut Nature** Nez agrumes et chêne, lavande, bouche vive, tendue, pêche blanche, vanille, thym, fraîche, bien crémeuse. 16/20.

**Les Vignes d' Autrefois Extra Brut** Nez fleurs blanches, pâtisseries, amandes grillées, mille-feuille, sablé, bouche crémeuse, vive, craie, droit. Très frais, nerveux. A garder. 17/20.

**Les Empreintes** Nez fumé, poivre blanc, bouche ample, généreuse, note de miel, long, très pur, finale sur la poire, très élégant. 17.5/20.

- *Gault et Millau – top 80 Champagnes* -

**Blanc de Blancs Brut Nature**

Champagne non dosé d'une belle pureté, qui résume bien son terroir. Au nez comme en bouche s'exprime la minéralité et la complexité, avec une pointe de poudre de craie soutenue de poire, pêche, pomme, acacia, aubépine, épices et brioche grillée. Finale longue sur les agrumes. 16/20.

- *Le Monde* -

**Les Vignes d' Autrefois**

Un jus croquant, tendu mais savoureux, marqué par des notes de peaux d'agrumes. 15/20

## - Capital -

### **Les Vignes d' Autrefois**

La famille Laherte produit des vins de hautes qualités aux noms très inspirés. Les Vignes d' Autrefois sont aussi originales que rarissimes, car élaborés de 100% Pinot Meunier. Une minéralité et une puissance rares. Un Champagne savoureux à découvrir autour d'une viande blanche.

## - Cuisine et Vins de France -

... Chez Les Laherte, les Meuniers dominent les assemblages. De vieux pressoirs traditionnels et une vinification sous bois lui donnent un caractère savoureux, presque poudré et légèrement acidulé pour le **Brut Tradition**. L'extra-Brut 2008 **Les Vignes d' Autrefois** expose le profil le plus délicat du Meunier.

## - The Champagne Guide – Tyson Stelzer -

### **Brut Ultradition**

The zesty definition of lemon and preserved lemon fruits meet the rounded richness of yellow plums and some soft, underlying minerality on a long, finely balanced finish. Four months after disgorgement, the dosage hadn't quite integrated yet, with a touch of sweetness still apparent on the finish. **92**

### **Blanc de Blancs Brut Nature**

Young, tight and assertive with an up-front lemon juice impact and powerful, pronounced malic acid structure, this is not a champagne for beginners. It's a strong, fresh and honed style, showcasing the salty minerality and precise lemon and white peach fruit of the chardonnay of the clay and chalk of the region. **91**

### **Les Empeintes**

Impressive fruit power and richness of lemon citrus, juicy white nectarine and wild honey give flesh to the characteristic firm acidity and honed line of the house. Barrels bring lovely hints of cinnamon and cloves, pulling into a tight, refined finish of impressive carry. **93**

### **Les Clos**

Blessed with all the opulent fruit complexity that the recipe anticipates, there are apples, pears, citrus and stonefruits of all kinds. In spite of such a long list of ingredients there's a purity and focus to its lemon juice palate, which trails into a honed grapefruit finish. In the zero dosage guise, the no malolactic style makes for a taut, razor-cut and quite assertive champagne and I suspect the version with light dosage (representing the majority of production) might show better balance. **92**

### **Les Vignes d' Autrefois 2007**

The minerality and classic Laherte structure make this the tightest straight pinot meunier I have tasted this year. A delightful bouquet of pure, refined and lifted lemon and white summer fruits flows into a palate of great linearity, with well-defined lemon and lemon butter flavours and lingering chalky minerality that reflects old vines deeply rooted in the chalk soils of the region. The honed house style is the perfect foil for pinot meunier's natural roundness, making this the most balanced and delicious Laherte cuvée this year. **94**

### **Millésime 2004**

It is indicative of the concentration and structure of Laherte's fruit that, even in a lesser season, the purity and focus of lemon and grapefruit shine through such a solid dose of new oak. The oak brings its roast hazelnut, coffee bean, almond, nutmeg and brioche characters while the fruit surges on into a poised finish of powerful acidity and linear structure. A champagne of tremendous ageing capacity. **93**

### **Rosé Tradition**

A full pomegranate crimson hue introduces a rosé filled with defined redcurrant and pomegranate fruit and nutmeg spice that continue through the palate and linger long, with notes of savoury complexity. **91**

### **Rosé de Saignée Les Beaudiers**

An impressively expressive rosé of medium pomegranate-crimson hue, layered with flavours of watermelon, strawberries and rose petals. Vibrant red fruits carry long on the finish, amid a taut acid presence and a fine, creamy bead. **93**

## - Guide Revel des Champagnes -

### **Blanc de Blancs Brut Nature**

Nez discret, axé sur des notes minérales (craie, iode) et de citron confit. Un boisé très délicat se laisse percevoir si on laisse le temps au vin de se reposer plusieurs minutes dans le verre. Des arômes d'acacia sont logiquement offerts en bouche, toutefois c'est une pureté tranchante dans une effervescence aérienne qui s'impose en finale. À la fois vif et rond, c'est un très bon champagne d'apéritif.

### **Les Vignes d' Autrefois 2007**

Ce champagne présente une puissance de fruit étonnante à travers des arômes de fruits jaunes et une enveloppe citrique qui tapisse la bouche sans l'assécher. On décèle des accents de foin, voire de champignons frais, après quelques minutes, dans une effervescence bien conduite, fine et persistante. Un champagne qui n'a pas subi de fermentation malolactique et qui est présenté avec si peu de liqueur de dosage aurait pu être agressif et raide, celui-ci est certes autoritaire, mais il est remarquablement rond. Bravo !

## - The Finest Wines of Champagne - by Michael Edwards

### **Laherte Frères : One of the Ten rising Stars.**

The small village of Chavot, in the Coteaux d'Épernay southwest of the town, is famous for its beautiful, part-Romanesque church set in the middle of the vineyards. It is also home to the Laherte family, whose 10ha (25-acre) estate **is a model of what can be achieved in less well-known terroirs by a careful study of the soils, a viticulture of the highest order, and precepts of winemaking that are the best sort of evolved tradition.**

This little corner of Champagne is geologically fascinating, a transitional district lying just above the Côte des Blancs at the entrance of the Cubry Valley, where chalk mixes and cedes to silt, clay, and marl. Apart from these Chavot and surrounding vineyards, the family have plots of Chardonnay in premier cru Voivreux (Vertus), and of Meunier in Boursault and Le Breuil (Marne Valley). For imaginative winemakers such as Thierry Laherte and his son Aurélien, the diversity of such terroirs across 72 dispersed parcels of vineyards is a gift that they have transformed into a fascinating series of Champagnes. In their rich variety, through the estate's policy of separate bottlings from specific parcels, Burgundy comes to Champagne, and the true identity of the vine is revealed. **To the Lahertes, the terroir is more important than the enologist's work of blending.**

Most of the cultivation is close to biodynamism, and certain parcels are actually tended that way. The grapes pass into two traditional Coquard presses. Three quarters of the infant wines have been vinified judiciously in oak for the past 25 years, the aerating staves of the casks allowing these terroirs to breathe and fully blossom. Coopers are carefully chosen: François Frères in St-Romain and the local Jérôme Viard, who specializes in lightly toasted casks, are the family's favorites. **I do not detect any overt woodiness of flavor at the upper end of the range, as one critic has complained.**

The Brut Tradition has a sense of place, freshness, fine orchard and hedgerow fruit flavors, and impressive depth. Thierry's wife's vineyard near Vertus shapes a blanc de blancs of delicate, fine, and racy character. Les Clos is a trial planting of all seven Champagne grapes extant in the Middle Ages (first release 2009). The 2004 Prestige shows subtle complexity, with a touch of smoke and vanilla that is not overblown. And the Rosé de Saignée is a Champagne for the table that benefits considerably from extra bottle age after release...

### **Brut Ultradition NV**

This is a subtle amalgam of the estate's terroirs in the Coteaux d'Épernay, Marne Valley, and Côte des Blancs. Vivid, fresh, bright yellow. Meunier drives the fruitiness of the blend, which is very pure tasting. Chardonnay gives it incisive length, and Pinot a touch of strength and real depth. Apricots and peaches shape the fruit profile. A really interesting entry-level Champagne of which you will never tire.

### **Prestige Millesimé 2004**

Golden color. Lively mousse. A complex medley of scents: honeysuckle, pear, and Asian spices, with just the right amount of smoky oak vanilla. Profound flavors, the pear fruit entwined with toast, brioche, and a fine, leesy character. Exceptional.

## - guide des vins Loisel -

**Les 7 :** Nez de fleurs séchées, de pomme et de coing, de foin coupé, d'épices douces. A l'instar du nez, la bouche est riche en arômes, le vin est ample et assez puissant tout en conservant une certaine finesse. C'est un très beau champagne de gastronomie. \*\*\*\*



- *Guide Le Figaro des Vins* -

**Les Empreintes :** Un champagne ample avec un beau milieu de bouche dense et frais, belle structure, vif avec une finale musquée. **15 / 20**

- *40 meilleurs effervescents par Jancis Robinson* -

**Les 7 :** Complex, well-balanced nose with real depth. Hedgerow smell. Very unusual. I think any champagne lover would be intrigued by this.

- *Cuisine et Vins de France – Les 500 Meilleures bouteilles* -

**Blanc de Blancs Nature :**

Il est des champagnes qui, loin des bulles standards et consensuelles, expriment le coup de patte du vigneron. Thierry et Aurélien Laherte arpentent les coteaux sud d'Épernay pour cueillir un chardonnay qui deviendra une cuvée Nature aux légères notes oxydatives, de fruits confits, poussée tout en longueur par une structure vive, élancée et finement iodée. La finale saline et griller nous fait saliver et appelle des produits de la mer. Un blanc de blancs de belle étoffe !

- *Tasted by Stephen Tanzer* -

**NV Laherte Freres Brut Ultradition**

(60% pinot meunier, 30% chardonnay and 10% pinot noir): Light, bright gold. Fresh pear and peach aromas are complemented by notes of honey and redcurrant. Fleshy and a touch rough-edged, with deep orchard fruit flavors given bite by a blood orange nuance. The pear note repeats on the firm, lingering finish. **88**

**NV Laherte Freres Les Empreintes Brut**

(40% each of chardonnay and pinot noir, with 20% pinot meunier, all barrelfermented): Pale yellow-gold. Musky pear skin, lemon curd and melon on the intensely perfumed nose. Dry and linear on entry, then fleshier in the mid-palate, offering ripe orchard fruit, orange and fig flavors underscored by chalky minerals. Impressively pure, precise Champagne with resonating citrus and mineral notes on the finish. **91**

**NV Laherte Freres Les Clos Extra-Brut**

(made from a single one-hectare plot planted to chardonnay, pinot meunier, pinot blanc, pinot noir, petit meslier, fromenteau and arbanne; no *dosage*): Pale gold. Lime zest, lemongrass and white pepper on the highly perfumed nose. Big and powerful yet precise and light on its feet, with very good cut to its citrus fruit and pear flavors. A note of bitter quinine adds grip to the very long, mineraldominated finish. **92**

**NV Laherte Freres Rose de Saignee Les Beaudiers Vieilles Vignes Extra Brut**

(\$80) (made from pinot meunier vines planted between 1953 and 1965; there is some rogue fromenteau, pinot noir and chardonnay scattered about the plot): Light, bright pink. Intense, musky redcurrant and blood orange aromas are underscored by chalky minerality. Bright citrus peel, red berry, bitter cherry, licorice and succulent herb flavors offer very good flavor intensity without any fat. The cherry note repeats on the finish, which shows an exotic medicinal quality and excellent persistence. This singular Champagne drinks like an energetic red wine from the Loire. **92**