

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères
À CHAVOT

Les Empreintes

2 parcels coming from our Village, Chavot. Here, we would like to present the Quintessence each year in this specific Terroir...

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

Assemblage :

- 50% Chardonnay (1/3 of Chardonnay muscaté). Les Chemins d'Épernay. Clay soils with a little silt stratum in surface. Chalky subsoil. Plots planted in 1957.
- 50% Pinot Noir. Les Rouges Maisons. 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 not made.
- Ageing on fine lees.

Dosage : disgorgment by hand. 3,5 Gr /l.

Tasting notes :

- Jancis Robinson : Very focused indeed. 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 / 20**
- Antonio Galloni : **94 / 100** / Gault Millau : **16,5 / 20**
- Guide RVF : **16 / 20** / Peter Liem : ****(*)**
- Jacques Dupont : nez baies noires, fourrure, bouche vineuse, pleine, dense, épicé, riche, puissant, mais reste fin et frais **17.5/20.**

