

C H A M P A G N E

— DEPUIS 1889 —

Laherte Frères
À CHAVOT

Les Longues Voyes

« Les Longues Voyes » could mean « The long way » : coming from 30 km from our estate, these fine Pinot Noir, are always taking the time to get the best maturity. With a long ageing in barrels on lees during 18 months, we bring richness and complexity. Only from 1 harvest.

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

Assemblage :

- 100 % Pinot Noir – Montagne de Reims. PREMIER CRU.
Soils with clay and silts. Limestone subsoils.

Vinification :

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

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

Tasting notes :

- Antonio Galloni : The dark, brooding side of Pinot emerges as the Longues Voyes starts to open in the glass. There is a real sense of gravitas here. Pear, white flowers, spice and almond are all nicely woven together. Even with all of that intensity, the 2016 retains gorgeous aromatic lift and freshness. **94 / 100**

- 99 Meilleurs Champagne : Déjà étourdis par l'odorat, nous sommes ébahis par le goût si attachant, soyeux, plein et en même temps agile, fruits rouges et noirs, avec une dynamique gustative hors du commun, pour un vin qui séduit et nous met hors de combat. **19,20 / 20**

- RVF : **94 / 100**

- Wine Spectator : **92 / 100**

