

SPARKLING

SPARKLING: it has bubbles but it ain't from...

- François et Julien Pinon Vouvray Brut** (100% chenin blanc), 2018, Loire Valley 84.
- La Taille aux Loups Montlouis sur Loire** (100% chenin blanc), *Triple Zéro*, NV, Loire Valley --MAGNUM-- 178.
- the *Triple Zéro* refers to: "zero" chaptalization / "zero" liqueur de tirage / "zero" dosage...in essence, the only thing used to make this sparkling wine is grapes...I know this sounds odd but to get bubbles in most sparkling wines, a sugar + yeast mixture is added after the initial fermentation to promote a second fermentation and the creation of CO2. If this is still confusing, here is my Mom's phone number (613-992-4211); she will clear up any lingering questions.
- Peillot Bugey-Montagnieu Brut** (50% mondeuse + 50% altesse & chardonnay), NV (but really 2017), Aïn 60.
- Jean-Noël Gagnard Extra Brut** (100% pinot noir), *Grand Lys*, 2018, Burgundy 124.
- Domaine Plageoles Nature** (100% mauzac), 2020, Gaillac 72.
- Maison Blanche Brut Nature** (100% cabernet franc), *Amélie Constant*, 2017, Bordeaux 68.
- Case Paolin Asolo Prosecco Superiore Brut Nature** (100% glera), *Col Fondo*, 2020, Veneto 64.
- 1st fermentation in tank, 2nd fermentation in bottle (aka, *metodo classico*) BUT without disgorgement (aka, *col fondo* "with sediment"). The yeasts remain in the bottle SOOOOOOOOOOO there is going to be some sediment upon finishing the wine, but this indicates the Prosecco is healthy and happy and a fan of Arya Stark.
- Bisot Valdobbiadene Superiore di Cartizze** (85% glera, 15% chardonnay), 2021, Veneto 121.
- Cartizze is regarded as the Grand Cru of the Prosecco production area, occupying roughly 260 acres in total, centered on a rocky crest of a very steep hill, nestled above 1000'. These grapes ripen a lot slower than the average beast that is the Prosecco production area, gaining more richness and weight, along with piercing acidity (that richness is quite evident in the 25 grams of residual sugar)
- Denny Bini Lambrusco**, NV, Emilia-Romagna --REFRESHING RED WINE ALERT-- 60.
- 30% marani, 30% salamino, 20% maestri, 10% grasparossa, 10% ancellotta
- De Bartoli Extra Brut** (100% grillo), *Terzavia*, 2020, Marsala, Sicily 62.
- the grillo grapes are fermented in stainless steel and then partially aged in oak / fresh must is then added from the subsequent harvest to create the second fermentation / it remains on the lees for 18 months
- Clos dels Guarans** (subirat parent, vinyater, malvasia, xarel-lo vermell), *Les Someres*, NV, Catalonia --PÉT NAT-- 56.
- Raventós I Blanc Blanc de Negres**, *Textures de Pedra*, 2019, Spain --NOT A CAVA D.O.-- 103.
- 50% xarel-lo vermell, 25% bastard negre, 25% sumoll / remains on the lees for 48 months
- Pepe Raventos Mas del Serral**, 2010, Penedès --ABSOLUTELY, DEFINITELY NOT A CAVA D.O.-- 340.
- a co-plantation of 97% xarel-lo and 3% bastard negre; these vines went into the ground in 1954; the parcel is called *Clos del Serral*
- the grapes are hand-picked, grown organically / biodynamically in the limestone soils of the Anoia Valley
- fermented in stainless steel and concrete, followed by 11 months ageing in tank / the wine then began its sur lattes ageing on August 31st, 2011 and exited its sur lattes ageing on October 11th, 2021



SPARKLING: it still has bubbles but it still ain't from...

Immich-Batterieberg Brut Nature (100% riesling), *Jour Fixe*, 2020, Mosel 127.

Robert Weil Brut (100% riesling), 2018, Rheingau 108.

Ratzenberger Brut (100% riesling), 2017, Mittelrhein 80.

-riesling in sparkling form is no different than chardonnay in sparkling form...it just has more yumminess

Birgit Wiederstein Brut (100% johanniter), *Perlenspiel*, 2020, Carnuntum 63.

-I know what you are asking...what the hell is johanniter? Uhm... I just called Mom and she reminded me the grape was created in 1968 by Dr. Johannes Zimmermann by crossing the riesling grape with a descendent of the seve villard 12-481 varietal.

Nigl Brüt de Brüt Rosé (zweigelt, pinot noir, chardonnay, grüner veltliner), NV, Kremstal 91.

Hattingly Brut Blanc de Blancs (100% chardonnay), 2014, Hampshire --ENGLISH CHALK ALERT-- 158.

Sugrue South Downs Brut Blanc de Blancs (100% chardonnay), *Cuvée Boz*, 2015, West Sussex 240.

-the vines initially went into the ground in 2005/6, in the almighty chalky flinty soils of south England, planted by Dermot and Ana Sugrue / the vineyard is named Coldharbour / the wine only sees stainless steel, for fermentation and initial ageing / the *Boz* in question is Dermot's brother, Barry Ben, and this is made in his honour

Testalonga Pet Nat (100% colombard), *I Wish I Was a Ninja*, 2021, Swartland 84.

-initially fermented in stainless steel tanks; then, with 60 grams / litre of sugar remaining, the wine is placed in a bottle where it completes the fermentation; after 10 months, the bottles are riddled and topped with more of the same wine and then crown capped again

Graham Beck Ultra Brut (67% chardonnay, 33% pinot noir), 2017, Western Cape 83.

Onabay Brut Blanc de Blanc (100% chardonnay), 2019, North Fork, Long Island 68.

Soter Vineyards Brut Rosé (79% pinot noir, 21% chardonnay), 2018, Yamhill-Carlton 167.

-fermented and aged in stainless steel and oak / it remained on the lees for 48 months

Schramsberg Brut Blanc de Blancs (100% chardonnay), 2020, California 115.

-this estate & its wine gained international fame in 1972 when Richard Nixon served it to the leadership of China during the state visit



R A S Wines Blueberry, Arkadia, 2022, Maine

64.

-Total Acidity 4.67 gr. / Residual Sugar 1 gr. / 8°

-yes, truly, the only ingredient in this wine is 100% **Maine wild blueberries***

-these wild Maine blueberries are sourced from farms between the Midcoast and the Downeast zones of the state. The farms are:

-the Josh Pond Farm & Moon Hill Farm: managed by the Beal Family, with 5 generations of Maine wild blueberry farming expertise

-Nash Family Farms: the Nash Family, established the farm in 1983

-Blue Barren Farm: the Jacoby Family, established the farm in 1990

-these farms are composed of rocky fields called barrenes (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bessaloff-spitting distance of the Atlantic Ocean and if you squint your eyes and click your heels 3 times, you can see Canada in the distance

-the wildberries are harvested by hand...because harvesting these any other way is tantamount to asking me to go about my day without a sip of coffee (and damn you for even thinking of asking me to do that!) / roughly 2.5 pounds of wild blueberries are required to produce one bottle of wine / the berries are feet-crushed...we apologize if you find a toe-nail clipping in your glass / maceration is roughly 2-10 days, with a simultaneous fermentation utilizing indigenous yeast / a long, slow, purposeful and gentle pressing / aged in neutral tanks / the secondary fermentation is in the bottle you are drinking out of...well, I drank out of it before I poured your glass...and is initiated with the addition of something sweet that feeds off the remaining yeast from the 1st ferment / there is no disgorgement / the wine is dry...as dry as a sunny, fall day, on Fore Street, in Portland, Maine

-Dan Roche, Joe Appel, Emily Smith are R A S Wines...they are crazy

-Arkadia references the original name for this parcel of land, from the Algonquian Nation, the Mi'kmaq, who called it *akadie* (piece of land), which became *l'Acadie*, when the French explorers arrived in search of a better baguette, which became *Acadia*, when the Bush family arrived for summer vacations

El Baji Brut (50% macabeu, 40% xarel-lo, 10% ugni blanc), NV, Valle de Bernal

67.

-the vines first went into the ground in 1982 / this winery is a co-lab between Freixent and La Competencia

Cave Geisse Brut Nature (70% chardonnay, 30% pinot noir), 2020, Pinto Bandeira

85.

Quartz Reef Rosé (100% pinot noir), NV, Central Otago

86.

Karatta Sparkling Shiraz (75%) / **Cabernet** (25%), NV, Limestone Coast --YES, SPARKLING RED WINE--

60.

Wildman Wines Pet Nat, Piggy Pop, 2022, South Australia

88.

-29% mataro, 24% lagrein, 19% nero d'avola + 21% arneis, 7% zibibbo

-the nero d'avola and Mataro were fermented with 50% whole clusters, for 24 hours, to achieve a perfect pink hue / the white varieties were fermented separately before being added to the red wines / the combo was then bottled with 12 grams residual sugar, to complete its fermentation in the bottle you see in front of you / the final pressure is 3 bars

Jansz Rosé (78% pinot noir, 22% chardonnay), NV, Tasmania

75.

Uka* Junmai Daiginjo, NV, Fukushima

117.

-100% Kokuho Rose rice, from Merced County, CA, grown at Koda Farm / 40% rice milling ratio)

-the sake is made in the Fukushima prefecture, by Ninki Shuzo, who utilize the pristine waters of Mount Adatara in their milling process (the rice milling ratio is 40%)

*Uka translates as "emergence" and is a cross-Pacific co-lab between two iconic Japanese families



CHAMPAGNE: MONTAGNE DE REIMS (pronounced *rance*) (20,453 acres)

TERROIR: essentially a large plateau (about 12 miles long X 6 miles wide), with outcrops of belemnite chalk / the top of the plateau is covered in forest, with a super cool collection of dwarf trees, called Les Faux de Verzy

GRAPES: 41% pinot noir / 34% meunier / 25% chardonnay

STUFF: this is Champagne's finest pinot noir terroir but the insurgent meunier is surging and chardonnay is the Great interloper / power and intensity dominate the wines...think Roy Maurice Keane, in his Man U. days, hard and firm into the tackle, with a scowl on his face, and no time for wall flowers, as opponents or team-mates.

VILLAGES: 97 in total, including Ambonnay, Bouzy, Verzy, Verzenay, Villers-Marmery, Sillery

Domaine Méa Extra Brut (30% pinot noir, 70% chardonnay), *Le Grillon*, NV 140.
 -fermentation primarily in tank with a smidgen of barrel ferment / the base wine is from the 2017 vintage and the final blend remained sur lattes for 48 months
 -disgorged April, 2023, with 3 grams dosage

Ployez-Jacquemart Extra Quality Brut (33% pinot noir, 33% meunier, 34% chardonnay), NV 129.
 -disgorged June, 2022, with 5 grams dosage

Ponson Extra Brut (70% meunier, 15% pinot noir, 15% chardonnay), *Premier Cru*, NV 110.
 -the parcels supplying the grapes for this wine were inherited by Maxime in 2018 / they are located entirely in the Petite Montagne
 -the base wine is from the 2019 vintage
 -disgorged at some point in time, with 4 grams dosage

Bérèche & Fils* Brut, Réserve, NV 155.
 -35% chardonnay, 30% pinot noir, 35% meunier, 3.5% love
 -for this wine only, grapes are purchased from growers other than the Bérèche family
 -the grapes come from the following villages: 35% Ludes / 30% Ormes / 25% Mareuil-le-Port / 10% Trépail
 -fermentation in small barrels / the final blend has 35% reserve wine and remains sur lattes for 24-36 months
 -disgorged March, 2022, with 7 grams dosage

Jean Vesselle Brut Rosé de Saignée, NV 140.
 -100% pinot noir, from vineyards luxuriating on the chalky soils of Bouzy
 -48 hours of maceration on the skins + tank fermentation + no ML + 36 months sur lattes = a serious red wine with bubbles
 -disgorged June 7th, 2022 with 9 grams dosage

Chartogne-Taillet Brut (40% chardonnay / 20% meunier / 40% pinot noir), *Cuvée Sainte Anne*, NV 163.
 -first and foremostly, this wine is meant to be an expression of the entirety of the village of Merfy (the village lacks a Starbucks, though)
 -fermented and aged in stainless steel (20%) and old barrels (80%); remains sur lattes for 24 months
 -disgorged March 2023, with 4 grams dosage

Chartogne-Taillet Brut (100% chardonnay), *Cuvée Sainte Anne**, NV --DOUBLE MAGNUM aka 3000ml-- 785.
 -Alexandre Chartogne (who took over the family estate in 2006) is an acolyte of Anselme Selosse, from whom he mirrors the focus on organic farming, at a minimum / individual terroir expression / indigenous yeasts / low sulfur / no filtration. Alexandre also works with Lydia & Claude Bourguignon, who are the go-to folks for helping one figure out what to plant and where and how (they advised me on planting geraniums on the roof of 24 Harrison Street)

please note that THIS jeroboam bottling of Cuvée Sainte Anne is different than the 750ml bottling of Cuvée Sainte Anne

-this assemblage is solely from the 2012 vintage and is a selection from the *Chemin de Reims* vineyard, planted in 1981, a relatively sandy site; the fermentation / partial ML / aging were in old barriques; the wine remained sur latte for 60 months
 -disgorged July, 2019

-Saint Anne is the patron saint of the town of Merfy

**the present 750ml bottling of *Cuvée Sainte Anne* is based upon the 2018 vintage (with 40% reserve wine) and is composed of chardonnay / meunier / pinot noir...we once did not know the %'s because Alexandre was protecting that info along with the identify of the whistleblower in the Ukrainian scandal

CHAMPAGNE

CHAMPAGNE: MONTAGNE DE REIMS continued... because we are curious!

Vilmart & Co. (70% chardonnay, 30% pinot noir), *Grand Cellier*, NV --MAGNUM, aka 1500ml-- 495.

- aged 10 months in large foudre; aged 30 months sur lattes
- disgorged March, 2020, with 7 grams dosage

David Léclapart Blanc de Blancs (100% chardonnay), *L'Apôtre*, NV 410.

- the estate has been certified biodynamic since 2000
- L'Apôtre* is from the single vineyard parcel *La Pierre St. Martin*, planted by David's grandfather in 1946
- the wine is vinified in used barriques from Domaine Leflaive
- disgorged at some point in time (they wouldn't tell me because I am Canadian), with 0 grams dosage

La Closierie (aka, Jérôme Prévost*) Extra Brut (100% meunier), *Esperlurette* (aka, &), NV Gueux 350.

- uhmmmmmmmmmmmmmmmm, let me firstly state that a wine named "ampersand" is damn genius (note to self: pull the bottle with the big "&" and no other...we need to keep things simple!)
- 100% meunier, from primarily purchased grapes (though there might be up to 20% reserve wines in the blend)
- the soils of the purchased grapes are generally similar to the sandy soils of Gueux, though they include a little clay soil fruit from Janvry
- vinified in stainless steel and old oak, then aged sur lattes for 18 months
- disgorged August 2022, with no dosage
- *the first vintage of this wine was 2018

La Closierie (aka, Jérôme Prévost*) Extra Brut, Les Béguines, NV Gueux 510.

- 95% meunier, 5% fromenteau (aka, pinot gris), pinot noir and chardonnay...all of these are co-planted. The 2.2 ht. vineyard was planted in 1961-1962, when clones were unadulterated...versus the Schwazenegger-esque clones of the 80s and 90s.
- the vineyard had originally not been re-planted after phylloxera...his grandmother had purchased the land only to have a vegetable garden, fruit trees and land to graze animals; fortunately, or not, the parcel was eventually included in the A.O.C. so there was no real choice but to eventually plant vines
- the earthy part of the terroir is composed of sand, calcareous elements, tiny marine fossils, farmed from my goldfish tank 45 million years ago
- the wine is a combination of 90% vintage 2018 + 10% reserve wines
- vinified in stainless steel and old oak, then aged sur lattes for 16 months (the bare minimum so as to be legally called champagne)
- disgorged August 2022, with no dosage
- *all reports from my mom indicate that Jérôme is the newest really cool kid in Champagne. He inherited the parcel in 1987 from his grandmother who had just rented out the vines. Once assuming control, Jérôme started selling the grapes to negociants. But after a stage with Anselme Selosse, he started to craft his own wines (first vintage was 1998), initially at Selosse's cellars in Avize and finally in 2002, at his home in Gueux. Of course, like the myriad acolytes of Anselme, there is a massive focus on vineyard work, inspired by the Bourguignons (primarily extremely low yields) and a very "winey" focus on winemaking (harvesting perfectly ripe grapes / acknowledging that the wines may have bubbles but they are no different than any other still wine, per se).



CHAMPAGNE: MONTAGNE DE REIMS continued...because i just drank some coffee

Krug Brut (48% pinot noir, 35% chardonnay, 17% meunier), *164^{ème} Édition, NV --MAGNUM--* 1200.

- uhmmmm, what does one say here...over 127 wines, from 11 different vintages, were combined to craft this masterpiece
- the youngest wine in the blend is from 2008, while the oldest wine in the blend is from 1990
- maybe the most important part of this wine is that almost 50% of it is from the 2008 vintage, a vintage that is to Champagne as George Best was to football in Northern Ireland...simply magical
- all the wines have their first fermentation in oak but then never see oak again

Bêrèche & Fils* Extra Brut Rosé, Campania Remensis, 2019 262.

- composed of 60% pinot noir, 30% chardonnay, 5% meunier, 5% coteaux champenois of pinot noir
- Campania Remensis* is the Latin name for the area surrounding Reims
- the vineyard is composed of sandy soils over limestone bedrock and is south-facing / elevation of 330'
- the wine remained sur lattes for 36 months, under cork not bottle cap / disgorged March, 2022, with 3 grams dosage

Chartogne-Taillet Extra Brut Blanc de Noirs (100% pinot noir), *Les Orizeaux, 2017* 255.

- the Orizeaux vineyard was planted in 1970; it is composed of chalk & limestone, with a covering of sand
- fermented and aged in old oak barrels, followed by 36 months sur lattes
- disgorged March 2022, with 3 grams dosage

Mouzon-Leroux Brut Blanc de Noirs (100% pinot noir), *Spécial Club "L'Ineffable," 2012* 299.

- Sébastien Mouzon farms biodynamically and is certified organic...and my mom thinks he is quite cute
- his vineyards in Verzy face northeast...we do not often here that as an aspect of a wine hillside but going forward, it may be highly desired...this means, in today's terms, that the grapes and resulting wines will have a tension reminiscent of a partisan hearing about impeachment
- the fermentation and élevage are in a mixture of stainless steel and used Jadot barrels (25%) and yes, it did go through ML;
- the wine remained sur lattes for 60 months
- disgorged in July, 2012, with 0 grams dosage

Gonet-Medeville Extra Brut (100% pinot noir), *La Grande Ruelle, 2006* 310.

- a relatively new Champagne house, formed in 2000, with the union of Xavier Gonet (from the Champagne house, Philippe Gonet) and Julie Medeville (from many a Bordeaux property, including Château Gilette)
- the vineyard is composed of chalk, resting on chalk, with a bedrock of chalk, with a foundation of Middle Earth chalk
- the vineyard measures 0.2 hectares, which is 0.46 acres, which is about ½ the size of an American football field
- fermented in barrel, with no ML; it went into bottle in April, 2007 and it do not exit until July, 2018...that is a lot of sur lattes ageing
- it was bottled with 2 grams dosage
- apparently, this is what is called a gastronomic champagne...that translates as: *this wine is the whole damn meal!*



CHAMPAGNE: MONTAGNE DE REIMS continued...because we can!

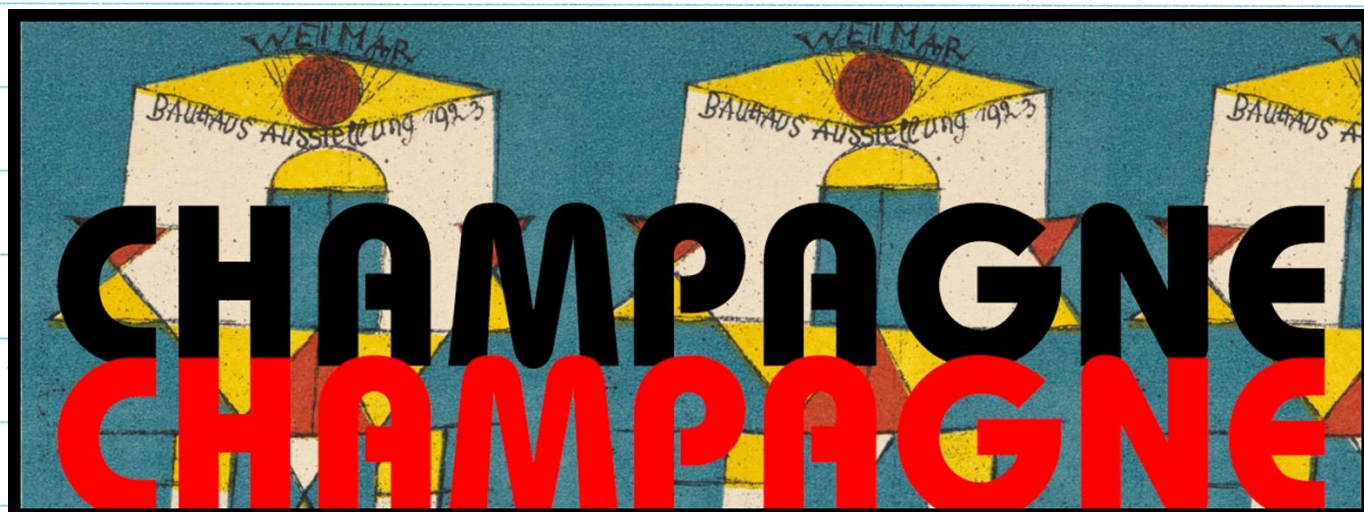
Marguet* Brut Nature (75% pinot noir, 25% chardonnay), <i>Shaman 18</i> , 2018	182.
-bottled on July 13 th , 2019 / disgorged January, 2022, with 0 grams dosage / 0 grams sulfites	
Marguet* Brut Nature (100% chardonnay), <i>Oger</i> , 2017	226.
-bottled on June 27 th , 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites	
Marguet* Brut Nature (60% pinot noir, 40% chardonnay), <i>Aÿ</i> , 2017	267.
-bottled on June 27 th , 2018 / disgorged March, 2022, with 0 grams dosage / 0 mg/L added sulfites	
Marguet* Brut Nature (100% pinot noir), <i>Verzenay</i> , 2017	230.
-bottled on June 27 th , 2018 / disgorged March, 2022, with 0 grams dosage / 42 mg/L added sulfites	
Marguet* Brut Nature (69% pinot noir, 31% chardonnay), <i>Ambonnay</i> , 2017	228.
-bottled on June 27 th , 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites	
Marguet* Brut Nature (100% chardonnay), <i>Avize & Cramant</i> , 2016	235.
-a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML	
-bottled on July 26 th , 2017 / disgorged March, 2021, with 0 grams dosage / 11 mg/L added sulfites	
Marguet* Brut Nature (100% pinot noir), <i>Les Saints Rémys</i> , 2018	300.
-bottled on June 18 th , 2019 / disgorged March 2023, with 0 grams dosage / 19 mg/L added sulfites	
Marguet* Brut Nature (100% chardonnay), <i>Le Parc</i> , 2017	245.
-a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML	
-bottled on July 18 th , 2018 / disgorged April, 2022, with 0 grams dosage / 19 mg/L added sulfites	
Marguet* Brut Nature (100% chardonnay), <i>Les Bermonts</i> , 2017	245.
-a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML	
-bottled on July 18 th , 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites	
Marguet* Brut Nature (100% chardonnay), <i>Les Crayères</i> , 2017	245.
-all vineyards are in the Grand Cru village of Ambonnay, planted on chalk soil / barrel fermented, with full ML	
-bottled on July 18 th , 2018 / disgorged March, 2022, with 0 grams dosage / 14 mg/L total sulfites...	
Marguet* Brut Nature (71% chardonnay, 29% pinot noir), <i>Les Beurys</i> , 2016	248.
-a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML	
-bottled on July 26 th , 2017 / disgorged April, 2021, with 0 grams dosage / 20 mg/L added sulfites	

*uhmmmm...far be it for me to say to anyone that they should be paying attention to Champagne and specifically to those

Champagnes crafted by **BENOÎT MARGUET**...alas, I do need to say it because Benoît is kicking regal ass in this rather prosaic agricultural area, that happens to produce the world's most luxurious carbonated beverage. Simply put, Benoît is biodynamic in his vineyard work, minimalistic in his cellar work, puritanistic in his wine's ultimate focus

*Benoit's conversion to **NATURAL WINE MAKING AND ORGANIC / BIODYNAMIC FARMING** occurred in 2006.

His 2-year-old daughter had been diagnosed with a form of leukemia that was linked to the chemical treatments in the vineyards surrounding her school. His mission was now to remove these chemicals from his vineyards. It might sound like an easy task to go organic but the Champagne region had a long history of abusing its terroir. Today, thankfully, the winds of change are taking hold in Champagne and we have Benoit to thank.



CHAMPAGNE: GRAND VALLÉE (4,517 acres)

TERROIR: the narrower Vallée de la Marne opens up, with more southern exposure, allowing for a more temperate climate / the soil is clay over a chalky bedrock...uhmmm, this is ideal for pinot noir

GRAPES: 65% pinot noir / 19% chardonnay / 16% meunier

STUFF: essentially a southern flank of the Montagne de Reims

VILLAGES: 9 in total, including Mareuil-sur-Aÿ, Aÿ, Dizy, Cumières, Bisseuil

Gatinois Brut Rosé (90% pinot noir, 10% chardonnay), NV

135.

- the wine is primarily from the 2020 vintage, with a smidgen of reserve juice (a modicum of still pinot noir from 2016 is added for a little jeuje / zhoosh / zhuzh...a new word for me, introduced by Amber...she is dragging me into the 21st century)
- the wine was fermented in stainless steel and then underwent full ML; it then remained sur lattes for 3 years (the still pinot noir remained in barrel for 1 year)
- disgorged October, 2022, with 6 grams dosage

Jacquesson* Extra Brut, Cuvée 742, NV --MAGNUM--

1250.

- 59% meunier & pinot noir, from the villages of **Aÿ, Dizy, Hautvillers** / 41% chardonnay from the villages of **Avize & Oiry**
- disgorged November, 2018, with a dosage of 1.5 grams / composed primarily of vintage 2014 wines
- *the house of Jacquesson was founded in 1798; it is now owned by brothers Jean-Hervé and Laurent Chiquet
- they employ sustainable farming practices (nothing manmade comes in contact with the vines)
- primary and secondary fermentations are in old wood foudres
- the 700 series of wines is meant to be the best interpretation of a specific vintage (its composition is always roughly 75% from a single year + reserve wines) and while it is produced every vintage, its composition is never the same (unlike the Grande Marques' brands). Each new release has a new number (the #742 is current for 2019; the first in the series was #728; Cuvée #1 was produced in 1898). Starting with Cuvée 733, the brothers Chiquet started releasing a late-disgorged version...aka, much longer lees aging...SEE ABOVE

Georges Laval Brut Nature (50% chardonnay, 25% pinot noir, 25% meunier), 2016 --MAGNUM--

680.

- KICK-ARSE NOTE: this estate has been certified organic since 1971...damn, I didn't think organic even existed then
- the family's 2.5 ht parcel is a stone's throw from the Abbaye d'Hautvillers and rumor has it that Dom Perignon shared pints of ale and pan con tomate with a forefather to the present winemaker, Vincent Laval
- the wine is barrel fermented and was disgorged January 16th, 2019 with no dosage and minimal added sulfur

Philipponnat Extra Brut (85% chardonnay, 15% pinot noir), **Clos des Goisses**, 2013 --VINOSITY ALERT--

899.

- the **Clos des Goisses**, located in the town of Mareuil-sur-Aÿ, is composed of 14 total parcels, totaling 5.83 hectares (in 2013, only 6 of those parcels were utilized), surrounded by a stone wall (that is what the French call a *clos*!). The vineyard has a steepness of 45° (this vertiginous aspect gives the name "Gois" which is a French reference for a *very steep slope*). The soil is all Belemnite chalk (think chalk, think blazing acidity). The vineyard faces perfectly south and rarely has issues ripening the grapes; in fact the grapes generally have two degrees more potential alcohol than their counterparts from elsewhere in the region. Apparently, this parcel was the first *Clos* to ever be vinified and bottled separately in Champagne...maybe in 1956.
- in addition to being a *Clos*, it is also a monopole for Philipponnat.
- the 2013 vintage provided an early flowering, followed by a long, cool harvest, with perfect ripeness, followed by a strict selection = a wine as profound as a magnum opus by Tool...which could be any song by Tool
- the wine was partially vinified in oak (50%) and ML was blocked
- disgorged March, 2022, with 4.24 grams dosage



CHAMPAGNE: VALLÉE DE LA MARNE (21,958 acres)

TERROIR: the soils are Sparnacian – calcareous marl and clay – with chalk underlying

GRAPES: 72% meunier / 16% pinot noir, 12% chardonnay

STUFF: this is a massive river valley, where meunier thrives...the village of Damery on the eastern flank is planted with 62% meunier while the very nearby village of Cumières in the **GRAND VALLÉE** is planted to 54% pinot noir...now, that is an illustration of terroir

VILLAGES: 81 in total, including Oueilly, Festigny

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *Cuvée Spéciale, NV, Damery* 195.

- the winemaker is Fabrice Gass, who was the cellar master at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
- fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...this means the wine is more pointed than Arya Stark's Needle)
- the wine remained sur lattes for 2 years / the final blend is 80% 2019 + 20% 2018 & 2017
- disgorged in Summer, 2019, with 5 grams dosage

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *DMY, NV, Damery* 252.

- the winemaker is Fabrice Gass, who was the cellar master at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
- fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...this means the wine is more pointed than Arya Stark's Needle)
- the wine remained sur lattes for 2 years / the final blend is 80% 2017 + 20% 2016 & 2015
- disgorged in Summer, 2019, with 5 grams dosage

Nowack* Extra Brut (100% meunier), *Autre Cru, 2020* 204.

- disgorged January, 2023, with 1 gram dosage

Nowack* Extra Brut (100% meunier), *La Fontinette, 2019* 214.

- the vineyard was planted in 1965 and is composed of sand / clay / limestone / marl
- fermented in a combo of tank and barrel, followed by 30 months ageing sur lattes
- disgorged February 2023 with 2 grams dosage

Nowack* Extra Brut (60% meunier, 40% chardonnay), *Les Arpents Rouges, 2019 --UMAMI ALERT--* 239.

- the vineyard is composed of heavy clay, resting on a mattress of limestone, located in the village of Vandières
- vinified entirely in oak barrels, with a combo of spontaneous yeast and yeasts brought from a few friends in the Jura (in the pockets of an old lab coat, borrowed from the family of Louis Pasteur); the wine is aged in barriques and not topped up...apparently, a little bit of the flor, familiar to fans of the Jura, develops in this wine

***FLAVIAN NOWACK** is a relatively new kid on the block (maybe 10 years into his career) and he is employing that new kid energy and curiosity AND respect of the old ways in the crafting of his grape juice: isolating old vine plantings / only organic farming... every new year he isolates a parcel and converts it to organic / does not chaptalize / using native yeasts / does not force ML / longing ageing of the first wine, with very little sulfur additions / using the following year's grape must to start the second wine / long ageing of the second wine, on the lees, of course / the second wine aged under cork



CHAMPAGNE: VALLÉE DE LA MARNE continued... because they are tasty

Christophe Mignon Extra Brut Rosé (100% meunier), <i>ADN de Meunier</i> , 2018	232.
-disgorged November 16 th , 2022	
Francis Boulard Brut Nature (100% pinot noir), <i>Petraea II</i> , NV	285.
-disgorged March 2021 with 0 grams dosage	
Tarlant Brut Nature (27% pinot blanc, 27% arbanne, 46% petit meslier), <i>BAM!</i> , NV	436.
-disgorged June 1 st , 2021 with 0 grams dosage	
Gamet Brut (35% meunier, 35% pinot noir, 30% chardonnay), <i>Rive Gauche</i> , NV --MAGNUM--	285.
-fermented in stainless steel, followed by ageing in tank and oak (10%); the wine remained sur lattes for 18 months	
-disgorged November, 2022, with 6 grams dosage	
Gamet Extra Brut (80% meunier, 15% pinot noir, 5% chardonnay), <i>Caractères Réserve Perpetuelle</i> , NV	168.
-fermented in stainless steel, followed by 10 months ageing in demi-muid; the wine remained sur lattes for 72 months	
-the final blend is composed of 50% vintage 2015 and 50% reserve wines, dating back to 1999	
-disgorged July 2021 with 4 grams dosage	
Gamet Brut (100% meunier), <i>Les Heurte-Loup</i> (village of Mardeuil), 2018	210.
-fermented in oak barrels, then remains on the lees for 10 months in demi-muids, followed by sur lattes ageing for 36 months	
-disgorged July, 2022, with 0 grams dosage	
Gamet Brut Blanc de Blancs (100% chardonnay), 2018	199.
-fermented in oak barrels, then remains on the lees for 10 months in barrel; followed by 36 months sur lattes ageing	
-disgorged July, 2022, with 0 grams dosage	
Gamet Extra Brut (100% pinot noir), <i>Carrés du Midi</i> (village of Mardeuil), 2018	210.
-fermented in oak, then remains on the lees for 10 months in demi-muids; followed by 36 months sur lattes ageing	
-disgorged July 2022 with 0 grams dosage	
Dehours & Fils Extra Brut (mainly meunier + chardonnay & pinot noir), <i>La Côte "Réserve Perpétuelle,"</i> NV	248.
-the final wine is a blend from the barrel of wonders, containing vintages 2013-2016	
-disgorged March 2021 with 0 grams dosage	
René Geoffroy Brut Nature , <i>Les Houtrants Complantés</i> , NV	410.
-from the <i>Houtrants</i> vineyard, in Cumières, planted in 2004, with pinot noir, meunier, chardonnay, arbanne, petit meslier	
-everything is grown together and harvested together and fermented together; the wine remained sur lattes for 78 months	
-the final wine is a combination of vintages 2008-2014	
-disgorged September 2020 with 0 grams dosage	
Christophe Mignon Brut Nature (100% meunier), <i>ADN de Foudre</i> , 2016	199.
-disgorged May 19 th , 2022	
René Geoffroy Extra Brut (53% chardonnay, 32% pinot noir, 15% meunier, arbanne, petit meslier +++), <i>Terre</i> , 2010	340.
-a composition of primarily old vine material (50 years of age), from the village of Cumières, with 53% chardonnay (<i>Les Chenes</i> vineyard), 32% pinot noir (<i>Les Barmonts & Demoiselles</i> vineyards), 15% co-planted meunier, arbanne, petit meslier (<i>Houtrants</i> vineyard)	
-the wine is aged in demi-muids and barrel, followed by 132 months sur lattes ageing	
-disgorged May 2022, with 4 grams dosage	
Tarlant Brut Nature (100% chardonnay), <i>La Vigne d'Antan</i> , 2004	692.
-disgorged June 5 th , 2021 with 0 grams dosage	



CHAMPAGNE: CÔTE DES BLANCS (7765 acres)

TERROIR: chalky soils...very pure, very exposed...which can only mean one thing: *HELLO CHARDONNAY!*

GRAPES: 98% chardonnay (NOTE: it ain't called the Côte des Rouges!) / 2% pinot noir

STUFF: the name tells you everything...these white slopes are all chalky white soil / the region is roughly 12 miles long, extending south from Epernay (*THE* wine capital, where 90% of the business is bubbles), at an altitude of 500 feet / brightness and electricity and sharpness dominate the wines...think Lionel Messi, on a long, meandering run, with bursts of speed and changes of direction...or don't think about Messi, if you are Sergio Ramos

VILLAGES: 11 in total, including Cramant / Avize / Oger / Le-Mesnil-sur-Oger / Vertus / Chouilly / Cuis

Encry Brut Nature Blanc de Blancs (100% chardonnay), NV 210.

- fermented in stainless steel / the wine remained sur lattes for 42 months
- disgorged ????, with 0 grams dosage

Pierre Peters Brut Blanc de Blancs (100% chardonnay), *Cuvée de Réserve*, NV 172.

- the base wine for the final blend is vintage 2019 + 45% reserve wines, with vintages going back to 1988
- disgorged March 1st, 2023, with 6.5 grams dosage

Pierre Peters Brut Blanc de Blancs (100% chardonnay), *Réserve Oubliée*, NV 271.

- the wine was aged in vat for 18 months on the fine lees, followed by 60 months sur lattes ageing
- the final wine is a blend of chardonnay from 56 different parcels, enriched with wines from 20 different vintages...I guess I could construct a matrix for this but my coffee consumption would need to increase exponentially
- disgorged December 19th, 2022, with 4 grams dosage

Pierre Peters Brut Blanc de Blancs (100% chardonnay), *L'Etonnant Monsieur Victor – edition TB.16**, NV 697.

- the wine is old school wine-making in Champagne: a blend of many parcels, from many vintages = maximum yumminess
- wines were selected from the best vats (stainless steel / concrete / oak) from the perpetual cuvée, which dates from 1988
- the final blend (composed of 50% 2016 *Les Chétilons* & 50% 2015 *Réserve Oubliée*) aged 72 months sur lattes
- disgorged November 8th, 2022, with 4 grams dosage

*the "TB" references Tim Burton, an artist inspiring the label art created by Victor Peters and the "16" references the base year of 2016

Doyard Brut Blanc de Blancs, Vendémiaire*, NV 148.

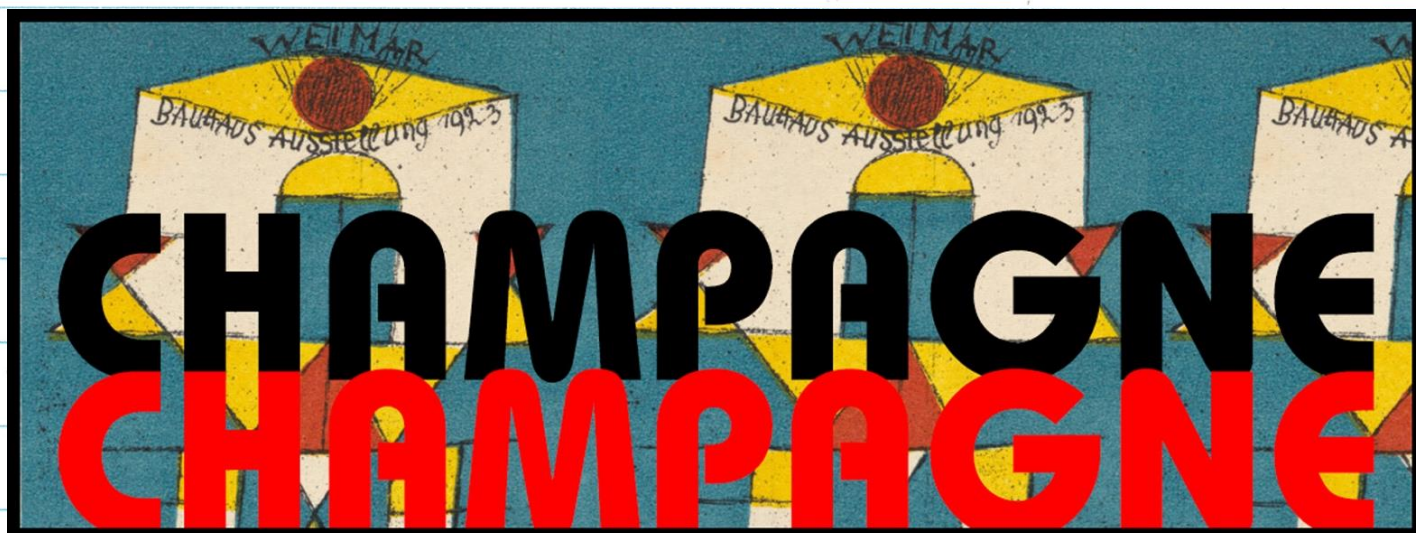
- 100% chardonnay, grown on clay and limestone soils, in the 1er Cru village of Vertus primarily, along with a smattering of berries from the Grand Cru villages of Le-Mesnil-sur-Oger, Oger, Avize, Cramant...the vines average 45+ years of age
- fermentation in stainless steel (60%) and older barriques (40%) and my bathtub (8%); the wine is aged sur lattes for 42 months
- this expression of the *Vendémiaire* uses the 2017 vintage as the base wine + vintages 2016 (30%) and 2015 (20%)
- disgorged April 7th, 2022, with 4 grams dosage

**Vendémiaire* is a reference to the first month of the French Revolutionary calendar (September 22nd – October 21st), which generally corresponds to the harvest dates of these grapes. It is also the name of the punk rock band I started with my brother, John, back in 1968...we recorded 3 singles, that were only playable on our Fisher-Price Record Player and only listened to by our super attractive babysitter, Jennifer, on a Friday night, in summer 1969, at roughly 7:00pm, before we were ushered off to bed



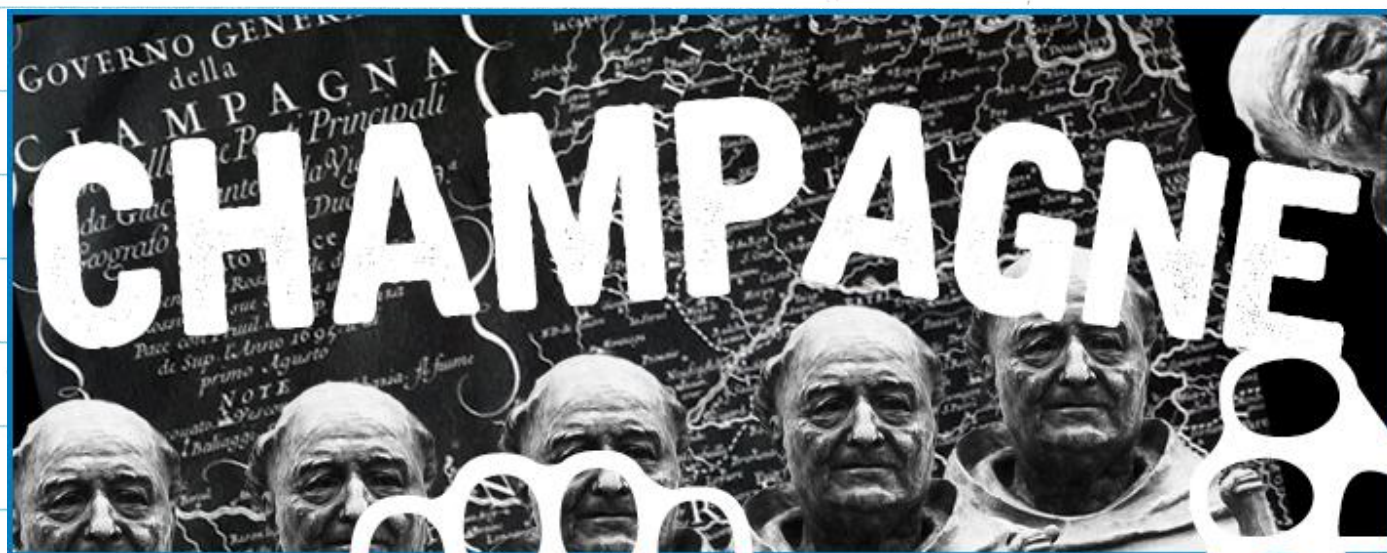
CHAMPAGNE: CÔTE DES BLANCS continued because that is my free will

- Suenen Extra Brut Blanc de Blancs** (100% chardonnay), **Oiry**, NV 225.
 -the soils are silty clay with an Upper Campanian chalk base; the exposure is the north & south; the vines average 45 years of age
 -fermented in stainless steel, with a modicum of oak ferment, followed by full ML / the base wine is vintage 2018
 -disgorged June, 2022, with 3 grams dosage
- Suenen Extra Brut Blanc de Blancs** (100% chardonnay), **C + C = Cramant + Chouilly**, NV 298.
 -the soils are silty clay with an Upper Campanian chalk base; the exposure is the northwest & west; the vines average 40 years of age
 -fermented in stainless steel, with a heavy modicum of oak ferment, followed by full ML / the base wine is vintage 2016
 -disgorged June, 2022, with 4 grams dosage
- Suenen Extra Brut Blanc de Blancs** (100% chardonnay), **La Cocluette** (village of Oiry), 2016 438.
 -disgorged July, 2022, with 3 grams dosage
- Suenen Extra Brut Blanc de Blancs** (100% chardonnay), **Le Mont-Aigu** (village of Chouilly), 2016 518.
 -disgorged July, 2022, with 3 grams dosage
- Suenen Extra Brut Blanc de Blancs** (100% chardonnay), **Les Robarts** (villages of Cramant & Avize), 2016 522.
 -disgorged July, 2022, with 3 grams dosage
- Doyard Extra Brut Blanc de Blancs** (100% chardonnay), **Clos de l'Abbaye**, 2018 346.
 -from a 0.5 ht parcel, located beside the domaine, in the village of Verus, planted in 1956, planted on clay & limestone
 -fermented and aged in old oak, followed by 48 months ageing sur lattes
 -disgorged May 9th, 2023, with 2 grams dosage
- Doyard Extra Brut Rosé** (75% pinot noir, 25% chardonnay), **Oeil de Perdrix***, 2018 297.
 -fermented & aged in older oak barrels, followed by 36 months ageing sur lattes
 -disgorged April 14th, 2022 with 3 grams dosage
 *the literal translation of "oeil de perdrix" is "partridge's eye;" it references the pale pink color of the eye of the partridge as it is exiting this mortal coil (let's applaud the French once again for their vocabulary creativity). The term was primarily used in Champagne in the Middle Ages as the vigneron were unable to create a fully blanc wine from red grapes...that would require the expertise of a blind monk.
- Claude Corbon Brut** (90% chardonnay, 10% pinot noir), **d'Autrefois**, NV 239.
 -the crafting of this year is very old school, meaning this wine tastes like wine vs. liquid with bubbles
 -the primary base of the grape juice is their solera, which was started in 1983, meaning there are many years of labor involved
 -50% of the cuvée perpétuelle is utilized for each bottling (that wine is replaced by the newest vintage, of course)
 -the wine remained sur lattes for 7 years
 -disgorged in March, 2021 with 3 grams dosage
- Michel Gonet Brut Nature Blanc de Blancs** (100% chardonnay), **Les Hautes Mottes**, 2016 261.
 -disgorged March, 2021 with 0 grams dosage



CHAMPAGNE: CÔTE DES BLANCS continued because god demanded that it be so

- Grongnet Brut** (55% pinot noir, 45% chardonnay), *Special Club*, 2015 168.
 -vinified in stainless steel and oak barrels / ML is blocked / extended time sur lattes,
 -disgorged October 2022, with 8 grams dosage
- Pierre Peters Brut Blanc de Blancs** (100% chardonnay), *Les Chétillons* (village of Le Mesnil sur Oger), 2015 354.
 -the wine does experience ML (60%), followed by 170 months sur lattes ageing
 -disgorged June 20th, 2022 with 4 grams dosage
- Chartogne-Taillet Extra Brut Blanc de Blancs** (100% chardonnay), *Hors Série*, 2015 378.
 -the wine is fermented in oak and then began its sur lattes journey in July 2016
 -disgorged October, 2021 with 2 grams dosage
- Roger Coulon Brut Blanc de Blancs** (100% chardonnay), 2016 325.
 -disgorged October, 2022, with 2 grams dosage
- Bruno Paillard Extra Brut Blanc de Blancs** (100% chardonnay), 2013 278.
 -the 2013 vintage was a tough vintage, much like 2013 was a tough season for the Mets. Unlike the Mets, the chardonnay grapes in the Côte des Blancs did have a happy ending as they were harvested at the end of the Indian Summer, before the rains appeared. The acid in the grapes, though, was screaming and the wines required a lot of time to settle and find a place to make us smile. That place / time is now.
 -the wines were fermented in stainless steel and old barriques (25%), followed by 84 months ageing sur lattes
 -disgorged September, 2021 with 4.5 grams dosage
- Pierre Moncuit Brut** (100% chardonnay), 2008 218.
 -disgorged June 2022
- Pascal Doquet Brut Nature** (100% chardonnay), *Mont Aimé "Coeur de Terroir,"* 2007 237.
 -vinified in new oak barrels and then remained on the lees for 6 months / it began its sur latte journey on April, 2008
 -disgorged December 3rd, 2020 with 0 grams dosage
- Claude Corbon Brut Blanc de Blanc** (100% chardonnay), 2002 333.
 -fermentation in stainless steel tanks / the wine remained sur lattes for 20 years...lordy, my kids aren't even that old...
 -I guess I just want to repeat the above, but with emphasis (which means using ALL CAPS as my father would do, in all his communications with me): THIS WINE IS AGED FOR 20 YEARS BEFORE YOU GET TO DRINK IT...THAT IS INSANE.
 And this wine is as fresh as my white t-shirts, just washed by the Oracle of Delphi, in their sulfur-laden tubs



CHAMPAGNE: ÉPERNAY & COTEAUX SUD d'ÉPERNAY (2965 acres)

TERROIR: essentially a transitional locale from the clay-rich soils and cool climate of the Vallée de la Marne to the intense chalky soils of the Côte des Blancs

GRAPES: 47% meunier / 45% chardonnay / 8% pinot noir

STUFF: most writings would fold this region into the Vallée de la Marne; therefore, the villages closer to this region are dominated by meunier plantings and as one moves east, chardonnay becomes supreme as chalk begins to reveal itself

VILLAGES: 11 in total, including Moussy / Chavot-Courcourt / Pierry

Laherte Frères Extra Brut Rosé (100% meunier), NV

164.

- a blend of 30% macerated meunier, 60% blanc version of meunier, 10% rouge version of meunier
- the wine is fermented in a combination of stainless steel, foudres and barrels / there is partial ML
- the base wine for this bottling is vintage 2000
- disgorged January, 2023, with 2.5 grams dosage

CHAMPAGNE: SÉZANNE (3655 acres)

TERROIR: primarily chalky soils but much warmer than the Côte des Blancs, which is just to the north

GRAPES: 77% chardonnay / 18% pinot noir / 5% meunier

STUFF: most of the growers sell their grapes to negociants

VILLAGES: 12 in total, including Villenauxe-la-Grande / Bethon

Ulysse Collin Extra Brut Blanc de Noirs (100% pinot noir), Les Maillons, NV

450.

- Les Maillons is a single cru in the village of Barbonne-Fayel (Collin owns 2.5 ht)
- the pinot noir vines were planted in 1971 / the vineyard is composed of heavy clay soils with a chalky limestone base
- the wine is fermented in oak and remains in barrel for one year of aging; it is then aged sur lattes for 3 years
- the wine is composed of 40% vintage 2019 and 60% reserve wines
- disgorged February 14th, 2023 with 2 grams dosage

Ulysse Collin Extra Brut Rosé (100% pinot noir), Les Maillons, NV Barbonne-Fayel

425.

- the wine is fermented in oak and remains in barrel for one year of aging; it is then sur lattes for 3 years; the base vintage is 2018
- disgorged February 16th, 2022 with 1.5 grams dosage



CHAMPAGNE: COTEAUX DU MORIN (2233 acres)

TERROIR: the east side of the Petit Morin River is clay dominant (read: meunier) while the west side of the River is all about chalk (read: chardonnay)

GRAPES: 47% meunier / 40% chardonnay / 13% pinot noir

STUFF: most of the growers sell their grapes to negociants

VILLAGES: 18 in total, including Congy

Ulysse Collin Extra Brut Blanc de Blancs (100% chardonnay), *Les Pierrières*, NV 375.

- the wine is fermented in oak and remains in barrel for one year of aging; it is then aged sur lattes for 3 years
- the base vintage for this wine is 2017
- disgorged February 16th, 2022, with 1.5 grams dosage

Ulysse Collin Extra Brut Blanc de Blancs (100% chardonnay), *Les Roises*, NV 408.

- Les Roises is 0.62ht parcel in the village of Congy
- the vines average 65 years of age and are planted in clay and silex, on a limestone base
- the wine is fermented in oak and remains in barrel for one year of aging; it is then aged sur lattes for 4 years
- the final wine is composed of 75% 2015 and 25% reserve wines
- disgorged March, 2020, with 2 grams dosage

CHAMPAGNE: MONTGUEUX (514 acres)

TERROIR: this is *terroir*: a singular outcropping of chalk, rising up to 300 feet, primarily south-facing

GRAPES: 90% chardonnay / 10% pinot noir...uhmmmm, this really should be pinot noir country but...

STUFF: the plantings are all essentially new, with vines cropping up only in the 1960s BUT, somewhere in the past, this area was known as the *Montrachet of Champagne*

VILLAGES: 1...and that village is called Montgueux, once called *Mons Gothorum...the Hill of the Goths*

Jean Velut Extra Brut Blanc de Blancs (100% chardonnay), *Lumiere et Craie*, NV 140.

- all reserve wine, from a solera system (began in 1968)...the Velut family refuses to give us any further details than this, stating: "we don't really know, and don't really care."
- fermented in tank, followed by 60 months ageing sur lattes
- disgorged March, 2023, with 6 grams dosage

Jacques Lassaigne Extra Brut Blanc de Blancs (100% chardonnay), NV 174.

- harvested from 9 different sites, from a terroir composed of heavy clay and chalk
- apparently, the terroir in Montgueux is extremely similar to Le Mesnil...but these ain't Le Mesnil prices!
- fermented in stainless steel, followed by ML; aged in new and old barrels for 12 -24 months; it remains sur lattes for 1 - 5 years
- PLEASE NOTE: sulfur is only added to the grapes / wine at pressing...it is never used again...WTF?!
- disgorged January, 2022 PLEASE NOTE: Emmanuel Lassaigne disgorges his bottles completely by hand (generally done by machine)...this is done for the simple reason of not having to top up his bottles after the dead yeast cells have come flying out of the bottle)

Jean Velut Extra Brut Blanc de Blancs (100% chardonnay), *Témoignage*, 2012 156.

- the chardonnay comes from three plots, of the estate's oldest vines (40-50 years of age)
- the wine remained sur lattes for 120 months
- disgorged March, 2023, with 4 grams dosage



CHAMPAGNE: CÔTE DES BAR (19,220 acres)

TERROIR: the bedrock is Kimmeridgian limestone and calcareous clay, with a layer of Portlandian limestone on the surface...if this sounds like Chablis, well...this region is closer to the capital of still chardonnay than it is to the wine capitals of Champagne

GRAPES: 86% pinot noir / 10% chardonnay / 4% meunier

STUFF: located near the former capital of the region, Troyes, it accounts for 1/5 of Champagne's vineyards, though it is an area we rarely spoke about back in the 80s, when we were in our Madonna phase. It is located about 70 miles from Epernay and was for the longest time, very much *out of sight, out of mind* to the major houses (so much so that they did not want the region included in the original delimited Champagne zone...a riot ensued, of course, and cooler, Aube minds prevailed). Maybe the greatest endorsement of this area came from Bernard of Clairvaux (he of the Abbey of Clairvaux) who apparently planted pinot noir here many centuries ago, to supply wines for the king's coronation in Reims. Stylistically, the wines are severe and lean and slightly mean...very much like an Ayn Rand character, named Ayn Rand

VILLAGES: 63 in total, including Les Riceys / Celles-sur-Ource / Landreville / Ville-sur-Arce / Urville

Alexandre Bonnet Extra Brut Blanc de Noirs (100% pinot noir), *Les Riceys*, 2018 151.

- yes, truly, think Burgundy in Champagne...and through their kitchen window, I can see the wood burning stoves, with my beef bourguignon simmering away, in the village of Chablis
- only the first pressing of the grapes is used in the initial fermentation (preserves the fruit aromatics); ML does occur; aged 36 months sur lees
- disgorged April 8th, 2022, with 5 grams dosage

Clandestin Brut Nature (100% pinot noir), *Les Semblables "Boréal,"* 2020. 234.

- this Pinot Noir vineyard is north facing...nough said as this is truly insane...these grapes should never ripen...but they do. And boy do they cut like a hot knife through Kerry Irish Butter. All acid with uplifting red fruit notes...think of a strawberry kiss, followed by a Sour Patch Kids punch
- an interesting aspect of winemaker Benoit Dousot is that he trained in Burgundy. And in Burgundy, one only harvests fully ripe grapes vs. Champagne where under-ripe is generally the order of the day (to help maintain acidity). Because of this ripeness at harvest, very little if any dosage is required and these wines roughly then the equivalent of a terroir-driven Burgundian master-blastar
- fermented and aged in French oak barrels, followed by 15 months sur lattes
- disgorged January 10th, 2023, with NO dosage

Drappier Brut (55% pinot noir, 45% chardonnay), *Grande Sendrée*, 2010 308.

- the house was founded in 1808 and only sold grapes for much of its early history; in the mid-20th century André Drappier began to bottle his own wine, achieving eternal glory in the 1960s as the preferred Champagne house of the almighty Charles de Gaulle. The 7th generation is being led by Michel, who assumed the reigns in 1979, and the 8th generation is waiting in the wings, with Charline, Hugo, and Antoine pushing for full organic viticultural practices...and more cow bell.
- the spelling of *Sendrée* is incorrect because the vineyard name references a massive fire that brought the town of Urville to its knees in 1838, and the resulting cinders covered this parcel of land...what was once *cendrée* somehow became *sendrée*...
- a single vineyard wine, from a 6 ht parcel, just south of the village; the first vintage of the wine was 1975
- fermented in stainless steel and then aged partially (35%) in old oak barrels / it completes ML / aged 6 years sur lattes
- disgorged July, 2021, with 4 grams dosage