



TECHNICAL NOTES

JEAN LAURENT

JEAN LAURENT NV BRUT BLANC DE BLANCS

Gold. Light. Eternal. Ephemeral. These describe the wines of Jean Laurent. Jean's family has been growing wine in the village of Celles-sur-Ource for more than 1,000 years. The estate is situated in the Aube, an outlying Champagne district south of Marne that shares the same chalky soils as the heart of Champagne and Chablis.

VINEYARDS

39 acres total; 30 Pinot Noir, 9 Chardonnay, no Pinot Meunier. Vines average 20 years in age, with the oldest parcel 50+ years old.

As a RM ("Recoltant Manipulant" – the French term for Grower's Champagne), Jean makes Champagnes exclusively from his own vineyards. Many consumers have begun to favor Grower's Champagne over the Grande Marques labels, which often offer high quality and a true house style, but little in the way of the expression of terroir, as the basic bruts are often blended from a wide range of Champagne districts. Jean Laurent is a prime example of how deeply traditional winemaking, estate-grown fruit, small batch vinification, and a fanatical devotion to quality can result in distinctive Champagnes of individuality and character.

APPELLATION

Champagne.

COMPOSITION

100% Chardonnay.

VITICULTURE

Yields of 5 tons/acre.

VINIFICATION

Blended from 3 vintages, aged a minimum of 3 years on the yeast.

ALCOHOL

12%

TASTING NOTES

Melon, brioche and honey aromas on the nose, with light floral notes. Fine bubble texture on the palate, ending with a long, lingering finish. Great as an aperitif, or with seafood or rich, white meats such as veal.

SERVE WITH

Serve as an aperitif, or with seafood or white meats.

ACCOLADES

90 pts, "...terrific harmony." – The Wine Spectator, 12/15/10.

90 pts – Stephen Tanzer's IWC, 12/10.

91 pts, "...lovely balance and finesse. ...an excellent choice..." – The Wine Advocate, 12/10.

91 pts, "Satisfying...complex." – Wine & Spirits, 12/10.



UPC

750 ml 0 97871 00352 0

1.5 L 0 97871 01036 8