



TECHNICAL NOTES

JEAN LAURENT

JEAN LAURENT NV BRUT BLANC DE NOIRS

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% Pinot Noir.

VITICULTURE

Yields of 5 tons/acre.

VINIFICATION

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

ALCOHOL

12%

TASTING NOTES

Great concentration and purity of fruit, with spicy cherry, apricot and nectarine aromas on the nose. Fine bubble texture and racy acidity on the palate.

SERVE WITH

Enjoy as an aperitif, or with smoked salmon or cold meats.

ACCOLADES

92 pts, "...full-bodied...opulent..." – The Wine Spectator, 12/31/10.

91 pts, "Packs a serious punch..." – Stephen Tanzer's IWC, 12/10.

91 pts, "...fine sense of harmony...graceful..." – The Wine Advocate, 12/10.

90 pts – Wine & Spirits, 12/10.



UPC

750 ml	0 97871 00353 7
375 ml	0 97871 00847 1
1.5 L	0 97871 00849 5
3 L	0 97871 00551 7
6 L	0 97871 01102 0
9 L	0 97871 01103 7