

JEAN LAURENT

TECHNICAL NOTES

JEAN LAURENT NV BRUT BLANC DE NOIRS

Jean Laurent is the third-generation owner at the estate, but his family has been growing wine in the tiny village of Celles-sur-Ource for centuries. With a strong commitment to sustainable agriculture and an almost fanatical devotion to quality, Champagne Jean Laurent has emerged as of the top grower-producers in the Côte des Bar.

VINEYARDS

The estate is situated south of Epernay, in the outlying Côte des Bar region of Champagne (Aube department). Vineyards are in the village of Celles-sur-Ource, with a few parcels in the neighboring village Landreville. 39 acres (30 Pinot Noir, 6+ Chardonnay, 3 Pinot Blanc, small plantings Arbane) planted in distinctive chalky soils, part of a band that stretches from Champagne to Chablis and all the way to the White Cliffs of Dover. Vineyards average 25 to 30 years in age, with the oldest parcels at more than 60 years old.

As a RM ("Recoltant Manipulant" – the French term for Grower Producer), Jean makes Champagnes exclusively from his own vineyards. Savvy consumers have begun to favor Grower Champagnes ('farmer fizz') over the Grande Marques. Grower Champagnes can offer high quality, a house style and an expression of terroir. Most Grande Marque Champagnes are blended from districts scattered all over Champagne rather than from small, distinctive patches of vines. Jean Laurent is a great example of how profoundly traditional winemaking, estate-grown fruit and fanatical devotion to quality can yield distinctive Champagnes of individuality and character.

APPELLATION

Champagne (Celles-sur-Ource, Côte des Bar, Aube).

COMPOSITION

100% Pinot Noir.

VITICULTURE

Sustainably-grown. Jean carefully limits his vineyard treatments, uses solar panels to generate winery's electricity, and uses reclaimed rainwater for winery operations.

VINIFICATION

The house style at Champagne Laurent is characterized by single-varietal bottlings (not blends), and stainless steel

vinification and elevage (no oak) with full malolactic conversion. Blended from 5 vintages, aged a minimum of 30 months on the yeast. Finished with 9-10 g/l sugar unless no dosage is requested.

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

90 pts – The Wine Spectator, 11/15/17.

90 pts – The Wine Spectator, 12/16.

91 pts – Wine Enthusiast, 12/15.

91 pts – The Wine Spectator, 12/15/14.

91 pts – The Wine Spectator, 11/30/13.

92 pts – The Wine Spectator, 12/31/12.



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



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