

JEAN LAURENT 2009 “LA GRIFFE DE L’OURCE” BRUT BLANC DE BLANCS

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

South of Epernay, in the outlying Côte des Bar region of Champagne located 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 chalky soils, part of a band that stretches from Champagne to Chablis and all the way to the White Cliffs of Dover. Vines average 25-30 years with the oldest parcels 60+ years old. La Griffé is sourced from 55+-year-old vines.

***High Environmental Value (HEV) certified for sustainable agriculture**



APPELLATION

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

COMPOSITION

100% Chardonnay.

VITICULTURE

Grower Champagne or RM (“Recoltant Manipulant” in French), Laurent champagne is made exclusively from the family vineyards. Sustainable farming methods include solar electricity, reclaimed rainwater, and limited treatments. Vintage bottlings are produced from select vineyard parcels. Grower Champagnes can offer high quality, a house style and a true expression of terroir.

WINEMAKING

The house style is characterized by single-varietal bottlings (not blends), stainless steel vinification, and élevage (no oak) with full malolactic conversion. Aged 30 months in tank prior to bottling. Spent 8 years on the lees sur latte and 2 years on the lees sur point prior to release. Bottle aging takes place on cork (liege) which gives the wines some extra polish. Finished with 5 g/l sugar (unless no dosage is requested).

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.

SERVE WITH

Great as an aperitif, or with seafood or rich, white meats such as veal.

ACCOLADES

93 pts, “Sparkling Creamy and well-knit, with good focus to the baked white cherry, honeycomb and ginger biscuit flavors.” – WS, 12/15/19.



UPC 750 ml

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GTIN 6x750ml

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SKU 750ml

LAUR104208

SKU 1.5 L

LAUR104408



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