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CHAMPAGNE
ÉRIC TAILLET
A BASLIEUX-SOUS-CHATILLON

LOCATION:
France > Champagne >
Vallée de la Marne >
Vallée du Belval

VARIETY:
90% Pinot Meunier,
10% Chardonnay

WINEMAKER:
Eric Taillet



SCIENCE

ABV: 12%
SUGAR RATE: 0 g/L
TOTAL SO₂: 60 ppm
TOTAL ACIDITY: 5.1 g/L

“Sur le Grand Marais” Brut Nature

EXPERIENCE

NAME: Official name of the Lieu-Dit. “On the great marsh” is a unique location where there was a marsh more than a century ago.

CHARACTER: A lively impression of candied citrus and white fruits followed by delicate truffle, mushroom, and brioche notes. On the palate the bubbles convey dynamic freshness, bright sapidity, and structure. The finish lingers with a distinctive truffle and brioche minerality.

ENJOY WITH: A summertime Champagne which enlightens a sunny day with friends for brunch or an aperitif. In the evening, good company with fresh seafood and shellfish.

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: Vertical traditional wooden press, fermentation with indigenous yeasts, temperature 65°F for 7 days. The blend comprises of earlier vintages resting in stainless steel tank on the lees and the 2015 vintage fermented and aged in 600-liter barrel. No malolactic.

ELEVAGE: Aged on total and static lees (no batonnage). The final vintage blend is aged with cork on the lees on laths for 24 months, then upright, on the tips for 30 additional months until May 2022. No dosage.

FINING & FILTERING: Settled naturally by gravity. No fining, no filtration, no chilling. No animal products, vegan.

SULFUR: Sulfur is only added twice in small quantities, during pressing then disgorging.

SOURCE

FARMING: Sustainable (HVE and VDC) converting to organic. Vitiforestry, with 21 trees planted in the plot next to the rootstocks. Sexual confusion, cover crops (grasses and grains), green manures.

LAND: In Baslieux Sous Chatillon, a .76 hectare vineyard surrounded by a beech tree hedge of 600 trees. The soil is unique, it was a marsh in the past, highlighted by more sand with classic marls, clay, and limestone.

VINE: Planted in 1986. Co-planted with 10% Chardonnay and 90% Meunier. This trellising is braided as an experiment with the aim of no longer trimming the vines, thus reducing the stress on the plant. Pruning is Cordon de Royat.

HARVEST AND PRODUCTION: Hand-harvested, precise sorting on the vine during harvest. Around 150 cases per year, brut nature.

