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CHAMPAGNE
ÉRIC TAILLET
A BASLIEUX-SOUS-CHÂTILLON

LOCATION:

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

VARIETY:

Pinot Meunier

WINEMAKER:

Eric Taillet



SCIENCE

ABV: 12 %

SUGAR RATE: 0.6 g/l

TOTAL SO2: 50 ppm

TOTAL ACIDITY: 4.9 g/l

Renaissance Extra Brut

EXPERIENCE

NAME: The “Renaissance” is a celebration of the rebirth of the Pinot Meunier grape. After many decades of being underestimated, there are a few growers that have mastered the technique and terroir required to truly highlight its complexity, minerality, and finesse.

CHARACTER: Dense, complex, and infinitely elegant, the aromas open with delicate citrus notes like grapefruit and yuzu, with rich pastry notes of vanilla custard. The pallet is beautifully fresh, revealing a full, tender texture combined with yellow fruit and citrus. A precise finish with great sapidity makes this an elegant wine, perfect for gastronomic moments.

ENJOY WITH: The wine’s vinous touch offers us a very nice range of pairings, going equally well with seafood dishes and foods like chicken, cod fillet, caviar, or 18-month Parmesan. An ideal wine for your most elevated gastronomic moments.

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 for 7 days with indigenous yeasts, temperature maintained at 65°F. Fermented in stainless steel tanks. Malolactic completed.

ELEVAGE: Aged on total and static lees (no batonnage). Capsule tirage (crown cap), aging on the lees for 6 years. Dosage is just 0.6 g/L with a liqueur made by Taillet from the 2004 harvest.

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

SULFUR: Sulfur is only added twice at very low quantities, during pressing then disgorging.

SOURCE

FARMING: Certified sustainable, HVE, and converting to organic. Vitiforestry (vitiforestry is agroforestry applied to the viticulture and therefore the association of the plantation of trees with the cultivation of the vine), sexual confusion, cover crops (grasses and grains), and green manures.

LAND: Sourced from 6 small parcels over 4 villages around Baslieux, on clay soils, the genuine origin of the Marne valley’s Meunier.

VINE: The average vine age is more than 30 years old. Pruning system is Cordon de Royat.

HARVEST AND PRODUCTION: Hand-harvested using small boxes to minimize stress on the grapes, precise sorting on the vine, only 200 cases produced each year.

