

T
CHAMPAGNE
ÉRIC TAILLET
A BASILIEUX-SOUS-CHÂTILLON

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

VARIETY:
Pinot Meunier

WINEMAKER:
Eric Taillet



SCIENCE

ABV: 12%
SUGAR RATE: 1.5 g/l
TOTAL SO2: 60 ppm
TOTAL ACIDITY: 5 g/l

Bansionensi Extra Brut

EXPERIENCE

NAME: Bansionensi is the Latin name of the village of origin (Basilieux-Sous-Châtillon) and is a tribute to the very special area where the 2 parcels reside.

CHARACTER: Intensely aromatic with an explosion of exotic fruit like papaya combined with grapefruit notes and yeasty undertones. On the palate, the wine is robust and layered, taking you on a journey of sensations with purity and precision.

ENJOY WITH: Pair with appetizers and a picnic, but also much more complex and elaborate dishes: Crudo of sea bass with a touch of lemon zest and olive oil, crispy parmesan cheese puff pastry with ceviche, or white fish with butter cooked in paper.

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 at 65°F for 7 days. La Brusse vineyard ferments and ages in stainless steel tank, The vineyard Pierreuses is in barrel. No Malolactic conversion.

ELEVAGE: Aged on total and static lees (no batonnage). Tirage with cork, beginning in 2018 the final vintage blend begins aging on laths for 24 months, then on tips for 15 months, until May 2022. Dosage is just 1.5 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 in small 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: A total of 1.1 hectares. 1 parcel "Les Pierreuses" planted on flint and limestone soil in 1992, and another parcel "La Brusse" planted in 1984 on classic clay soils.

VINE: Two vineyards, one planted in '92 and one in '84. Pruning system is Cordon de Royat.

HARVEST AND PRODUCTION: Hand-harvested with precise sorting on the vine. Gathered in small crates to protect the fruit. 200 cases produced each year, extra brut.

