



LOCATION:

France > Champagne
> Côte des Blancs
> Grand Cru Villages of
Le Mesnil-sur-Oger
> "Les Hauts Jardins"

VARIETY:

Chardonnay

WINEMAKER:

Pierre Gonet



SCIENCE

ABV: 12%

SUGAR RATE: 3 g/l

TOTAL SO₂:

TOTAL ACIDITY:

"Belemnita" 2009 Grand Cru Blanc de Blancs Extra Brut

EXPERIENCE

NAME: The name and bottle shape were inspired by Belemnite Sea fossils which were a group of coleoid cephalopods (think squid) whose fossil remains date back 60 million years and have been discovered in the soils of the "Les Hauts Jardins" vineyard.

CHARACTER: The intensity of this wine is expressed on both the nose and on the palate. With aromas of honeycomb, grilled almond, and toasted bread, the palate reveals the terroir with deep sapidity and a minerality dominated by dried citrus. A longer and lingering finish rivals any of the top cuvees from the most noble houses.

ENJOY WITH: This tête de cuvée is best served with elevated seafood dishes, crudo, and caviar. Great with the umami flavors in Japanese cooking, aged cheeses, and the most special moments with friends and family.

BEST RESULTS: Serve at 45-52° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass. This wine will open up with volume and complexity over time.

EXPRESSION

FERMENTATION & EXTRACTION: This cuvée can only be made in years when the harvest from this vineyard is both high in quality and quantity to fill the old wooden Vertical press. Fermented and in tank for 6 months followed by a secondary fermentation in bottle on the lees before disgorgement and dosage. The current vintage is 2009.

ELEVAGE: Aging on the lees in bottle a minimum of ten years. A small dosage, 3 grams, comes from grape sugar called, mout concentre rectifie, in French.

FINING & FILTERING: A delicate filtering and fining. Not Vegan.

SULFUR: Sulfur is not added at bottling, only small amounts at the beginning stages of the fermentation process, less than 60 ppm.

SOURCE

FARMING: Certified HVE Sustainable, (Haute Valeur Environnementale) pest management and fertilizers utilize organic materials and pheromone trapping. Renewable energy, sustainable working conditions, promotion of green space, and dry farming. Certified VDC - VITICULTURE DURABLE EN CHAMPAGNE

LAND: From one of the oldest and best parcels within the greatest village site for the esteemed Chardonnay grape. Ultra-thin topsoil sits atop dense Kimmeridgian rock with ancient limestone and prehistoric sea fossil.

VINE: The vineyard was planted in 1929 and predates clonal selection, propagated through selection massale. Over the years dead vines were replaced through layering from the neighboring plant so many of the vines are own-rooted and stem from the original mother plant.

HARVEST AND PRODUCTION: Hand-harvested, estate fruit, 2875 bottles.

