

REMI LEROY - BRUT NATURE

Côte des Bar



APPELLATION: Champagne

BLEND: Pinot Noir (60%), Chardonnay (40%) 30% reserve wines

WINEMAKERS: Rémi Leroy

VINEYARD: _____

The subregion of Côte des Bar in the Aube is around 100 kilometres southeast from the rest of the Champagne region, geographically and geologically it's closer to Chablis. Soils are mainly clay limestone, including Kimmeridgian limestone. Average vine age is 25 years.

VITICULTURE: _____

Rémi works organically and is very hands on in the vineyards, winter pruning, debudding, and leaf-stripping to produce low yields of ripe healthy fruit. He ploughs and uses green cover ensuring soils are well aerated to promote biodiversity and balance in the vineyards.

WINEMAKING: _____

Grapes are pressed straight into small steel tanks (85%) and oak barrels (15%) after picking and left to settle naturally before fermentation with natural yeasts. This gentle handling reduces oxidation and allows him to use very low SO2 additions. The wines undergo malolactic fermentation, base wines aren't fined or filtered. He adds 30% reserve wine from a solera which he started in 2009 before the second fermentation. The wines spend around 3 years on lees. No dosage was added to this bottling. The bottled wines rest for a further few months after they are disgorged so are ready to drink on release.

WEBSITE: <https://www.champagne-remi-leroy.fr>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Rich spicy nose with white fruits and pepper. Balanced with good structure and a creamy mousse. A long fresh finish.