Labruyère (2013) "Page Blanche" Blanc de Blancs Grand Cru Brut

Subregion Montagne de riems Color Sparkling Alcohol by Volume 12.5 Acidity 4.55 Residual Sugar 0.6 Dosage 2.4 Years in Blend 2013 Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced 3000 bottles Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method 60% Aging duration (months) 8 months Filtered? Yes Yeast Cultured	WineWise Code	KLB-PBNV6
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Color Sparkling Alcohol by Volume 12.5 Acidity 4.55 Residual Sugar 0.6 Dosage 2.4 Years in Blend 2013 Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced 3000 bottles Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Fermentation (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Region	Champagne
Alcohol by Volume Alcohol by Volume 12.5 Acidity 4.55 Residual Sugar 0.6 Dosage 2.4 Years in Blend 2013 Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced Varieties 100% Chardonnay Maceration Notes Fermentation vessel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Fermentation (months) 8 months Filtered? Yes Yes Yes Yes Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) Vine yarel Sustainable Farming practices Sustainable	Subregion	Montagne de riems
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Residual Sugar Dosage 2.4 Years in Blend Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced Varieties 100% Chardonnay Maceration Notes Fermentation vessel Fermentation duration 12 days Used Barrique 10%, Stainless Steel 60% Aging method Aging duration (months) Filtered? Yes Yeast Cultured Lees Contact or Stirring Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) Vine yaelds hl/ha 50 Farming practices Sustainable	Alcohol by Volume	12.5
Posage 2.4 Years in Blend 2013 Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced 3000 bottles Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method 60% Aging duration (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Acidity	4.55
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Bottling Date 02 April 2014 Disgorgement Date 23 November 2017 Annual cases produced 3000 bottles Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method 60% Aging duration (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Dosage	2.4
Disgorgement Date Annual cases produced Varieties Varieties 100% Chardonnay Maceration Notes Fermentation vessel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method Aging duration (months) Filtered? Yes Yeast Cultured Lees Contact or Stirring Malolactic Added Sulfur Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) Vine yard Aspect North Vine age (years) Vanowember 2017 200 Vineyard Passe Calcareous, Loam Farming practices Sustainable	Years in Blend	2013
Annual cases produced Varieties Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method Aging duration (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) Vineyard Aspect North Vine age (years) Vine Yields hl/ha Farming practices Stainless Steel Advays Used Barrique 10%, Stainless Steel 60% Sous Pisse Renard, Rochelles Calcareous, Loam Elevation (meters) Vine Yields hl/ha Sous Pisse Renard, Rochelle	Bottling Date	02 April 2014
Varieties 100% Chardonnay Maceration Notes Direct Press Fermentation vessel Stainless Steel Fermentation duration 12 days Used Barrique 10%, Stainless Steel Aging method 60% Aging duration (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Disgorgement Date	23 November 2017
Maceration Notes Fermentation vessel Fermentation duration 12 days Used Barrique 10%, Stainless Steel 60% Aging method Aging duration (months) Filtered? Yes Yeast Cultured Lees Contact or Stirring Malolactic Yes Added Sulfur Vineyard Name Soil Type(s) Elevation (meters) Vineyard Aspect Vine age (years) Vine Yields hl/ha Farming practices Stainless Steel Stainless Steel 60% Squars Wised Barrique 10%, Stainless Steel 60% S months Fainless Steel 60% Sustainable	Annual cases produced	3000 bottles
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Aging method 60% Aging duration (months) 8 months Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Fermentation duration	12 days
Filtered? Yes Yeast Cultured Lees Contact or Stirring 3 years Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Aging method	
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Malolactic Yes Added Sulfur Yes 27 mg/L Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Yeast	Cultured
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Vineyard Name Sous Pisse Renard, Rochelle Soil Type(s) Calcareous, Loam Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Malolactic	Yes
Soil Type(s) Calcareous, Loam Elevation (meters) Vineyard Aspect North Vine age (years) Vine Yields hl/ha 50 Farming practices Sustainable	Added Sulfur	Yes 27 mg/L
Elevation (meters) 200 Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Vineyard Name	Sous Pisse Renard, Rochelle
Vineyard Aspect North Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Soil Type(s)	Calcareous, Loam
Vine age (years) 40 Vine Yields hl/ha 50 Farming practices Sustainable	Elevation (meters)	200
Vine Yields hl/ha 50 Farming practices Sustainable	Vineyard Aspect	North
Farming practices Sustainable	Vine age (years)	40
0.1	Vine Yields hl/ha	50
Grape Picking Hand-harvested	Farming practices	Sustainable
	Grape Picking	Hand-harvested

Notes from the producer:

Very small production. Only Tete de Cuve (First Press) is used 10% Aged in one year Burgundy Barrels from their Burgundy Estates 60% in Small Stainless Steel Tanks. Grapes are harvest late to achieve optimal maturity.



WineWise Notes:

From a tiny parcel in Verzenay, this is an exceptional Chardonnay champagne from a village renowned for its Pinot Noir. Also aged 60% in steel and 40% in used Prieur barriques, with a dosage of 3.2 gm., just 3000 bottles are made each year. It is a stately, fine and deep-flavoured champagne, well-suited to gastronomy as much as an aperitif.

Proprietors in Beaujolais since 1850, in recent years they acquired both Ch. Rouget in Pomerol and Jacques Prieur in Burgundy. But current proprietor Edouard Labruyère had his sights on Champagne, too, and he wanted it to be at the top level. He was lucky enough to be offered a pocket-sized domaine (5.5 hectares in total) in this most sought-after locale in 2012. A conversion to bio-dynamic vineyard methods was quickly undertaken. The result is wines imbued with Verzenay's distinctive flavor, polished to a fare thee well, made in today's prevailing dry cast. They are stylish and intense.

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