

Labruyère (2012) "Prologue" Grand Cru Extra Brut

WineWise Code	KLB-PRONV6
Country	France
Region	Champagne
Subregion	Montagne de reims
Color	Sparkling
Alcohol by Volume	12.5
Acidity	4.3
Residual Sugar	0.3
Dosage	4.8
Years in Blend	2012
Bottling Date	24-Jul-13
Disgorgement Date	19-Apr-17
Annual cases produced	44500 bottles
Varieties	70% Pinot Noir, 30% Chardonnay
Maceration Notes	Direct Press
Destemming	Whole Cluster
Aging method	Used Barrique
Aging duration (months)	8 Months
Filtered?	Yes
Yeast	Cultured
Lees Contact or Stirring	4 years
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Calcareous, Loam
Elevation (meters)	200-250
Vineyard Aspect	Northeast
Vine age (years)	30
Vine Yields hl/ha	60
Farming practices	Sustainable

Notes from the producer:

10% Aged in one year old barrels from their Burgundy estate. Only Tete de Cuvée (First Press) used grapes are harvested late to achieve optimal maturity.



WineWise Notes:

The estate's flagship wine is by rights Extra Brut, as the dosage is a mere 4.8 gm.. The juice is entirely cuvée, and the wine is aged 60% in steel and 40% in used barrels passed on from Prieur. 2012 was a fortuitous year for a debut, since it provided such inherent balance for a champagne made without reserve wines. There is an aristocratic poise to the flavours and a thrilling nerve to the cut. All is in place and the result is pure class.

We were thrilled to be approached by this rising-star in the great Grand Cru village of Verzenay (home of Lallement and Péhu-Simonet). Proprietors in Beaujolais since 1850, in recent years they acquired both Ch. Rouget in Pomerol and Jacques Prieur in Burgundy. They also have interests in Napa Valley. 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 and no expense was spared in the cellar to bring it up to date. To make the wines, he tapped his acclaimed wine-maker from Prieur, Nadine Gublin (a native of Champagne), who instantly showed an uncanny instinct for the very different demands of making champagne. 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.

