

# Léguillette-Romelot N.V. "Festival" Reserve Brut

WineWise Code	KLR-FESNV
Country	France
Region	Champagne
Subregion	auts de France (ex Picardie)
Color	Sparkling
Alcohol by Volume	12
Acidity	4.75
Dosage	9
Years in Blend	2014, including 47.50% of 2013 reserve wines
Bottling Date	March 2015
Disgorgement Date	17 October 2018
Annual cases produced	833 6pks
Varieties	45% Pinot Meunier, 18% Pinot Noir, 4% Chardonnay, 21% Pinot Blanc, 10% Petit Meslier, 2% Arbanne
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Calcareous, Clay
Elevation (meters)	50
Vineyard Aspect	South
Vine age (years)	40
Farming practices	Conventional
Grape Picking	Hand-harvested

## Notes from the producer:

Champagne made from the unique blend of 6 Champagne grape varieties, in a vineyard undergoing sustainable viticulture certification. This champagne can be enjoyed as an aperitif, with cheesecake cheeses with citrus zest, on meat dishes such as pork with spices (curry), sweet and savory dishes.



## WineWise Notes:

This new iteration of the wine formally known as “Op. No.12” draws heavily on the arcane varieties planted in the Clos du Mont Dorin, a small vineyard situated right at the winery. As such, it is impossible to dismiss comparisons with Aubry. But it stands on its own feet by dint of its seething mass of flavours - white fruits, citrus, salt – and its prodigious length on the palate. It is dosed at 9 gm.. It is a blend of 48% 2014 and 52% 2013, vintages that imbue the wine with uncommon nervousity and cut.

The sleepy village of Charly on the very western frontier of Champagne, is home to a number of interesting producers, none more than this newly-discovered house. It was formed by the union of the two eponymous families in 1968, five years after they had joined together with other growers to form a co-operative in Charly. They remain members to this day, though the majority of their grapes are vinified in their own impressive facilities. Proprietors Laurent and Christine took over in 2000 and have always had a brisk trade on the domestic market, particularly with private customers. WineWise is actually their first American customer, and proud to be bringing their thoughtful range of diverse wines to the California market.

The family, including the three children, are all keen amateur musicians – a fact reflected in the names of all their cuvées. The domaine covers 8.2 hectares of vines, which average 40 years of age, including a small plot around the house dedicated to three arcane varieties. The wines undergo systematic malolactic fermentation, and aging en tirage is longer than the average. We were impressed by the finesse and incisiveness across the board. It was frankly hard to leave any cuvées behind, but we have started with a judicious selection that we think shows off their strengths. This is a house that exemplifies the strides being made by ambitious growers in the new era. It should be noted that tragedy befell the family in the summer of 2018 when Laurent succumbed to illness at the unthinkable age of 45. Christine has taken over the reins and is showing great determination and optimism.