

Laurent Lequart 2008 Brut

WineWise Code	KLL-308
Country	France
Region	Champagne
Subregion	Marne Valley
Color	Sparkling
Alcohol by Volume	12
Acidity	4.7
Dosage	8 g/L
Years in Blend	2008 (100%)
Bottling Date	6/2009
Disgorgement Date	6/2016
Annual cases produced	600
Varieties	50% Meunier, 50% Chardonnay
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Used Barrique
Aging duration (months)	84 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 29ppm
Soil Type(s)	Calcareous, Clay, Sand
Vineyard Aspect	Southeast
Vine age (years)	35
Vine Yields hl/ha	7
Farming practices	HEV

Notes from the producer:

We are the 4th generation of winegrowers in the Passy-Grigny area, but only the second one for the winemaking. The first generation, we only grew grapes. Claude, Laurent's father, decided to start making wines. The current generation is now being led by Laurent since 1988, and Claude has retired.

After having finishing his training in Avize, Laurent has created his own brand in 1987. The first harvest was made in 1988, and the first production arrived couples of months later with only 2000 bottles produced. We the time, Laurent has focused his activity on his terroir, and especially the Meunier, Emblematic grapes from the Marne Valley. Nowadays, 100% Meunier Champagnes are a part of our "DNA" but not only ... The production is also focused with small production wines, with a specific winemaking or longer ageing.

WineWise Notes:

We snapped up everything we could of this imposing vintage wine with its unusual composition. Great years like 2008 benefit immeasurably from extended aging on the lees, such as this one received before its disgorgement in January 2016.

Passy-Grigny is a village on the river Marne just a few kilometers to the west of Épernay which boasts a co-op that ranks with Mailly and Le Mesnil as among the elect few in Champagne. And our man M. Lequart just happens to be its President! Properly speaking, then, this producer is a Récoltant-Co-opérateur. That is to say, he delivers his grapes to the co-op which then delivers back to him a quantity of wine commensurate with them. It took us a while to fully grasp the complexities of this mechanism, and we admit to some scepticism about it, but all doubts were banished by the undeniable splendor of the wines, that have a torque and clarity of the highest order. This is a tiny domaine offering important champagnes.

