Georges Rémy 2015 Mont de Tauxiere Bouzy Grand Cru

WineWise Code	KGR-MDT15
Country	France
Region	Champagne
Color	Sparkling
Case Size	6x750
ABV	13.1
Acidity	4.6
Residual Sugar	0.6
Dosage	0
Years in Blend	2015
Bottling Date	19-Jul-17
Disgorgement Date	1-Oct-20
Annual Production (this wine only)	1549 bottles
Varieties	Pinot Noir 50%, Chardonnay 50%
Fermentation Vessel	Barrel
Aging Method	Used Barrique 80%, New Barrique 20%
Aging Duration (Months)	10
Filtered?	No
Fining_Agents	None
Yeast	Cultured
Lees_Contact_Stirring	contact
Malolactic	Yes
Added Sulfur?	Yes, 31 mg/L
Vineyard Name(s)	Le Mont de Tauxière
Soil Type	Calcareous
Elevation (meters)	140
Vineyard_Aspect	Southeast
Vine Age (years)	47
Vine Yields (hl/ha)	60
Farming Practices	Organic
Vine Training Notes	Cordon de royat
Grape Picking	Hand-harvested

Notes on the producer:

All hail a new star! We were lucky enough to visit and taste with this producer just as he was releasing his first vintage (2014) in June 2018. He has taken his time getting things right, having made still red wine commercially since 2011, and gradually getting his vineyards (in the best parcels of Grands Crus Bouzy, Ambonnay and Louvois, and 1er Cru Tauxières)) to where they were biodynamically certified last year.

The average age of the vines is impressively old, and Georges' intention is to enshrine the genetic material by practicing exclusively "sélection massale". Ploughing and tilling have been practised for several years, together with composting (home-made). The estate runs to less than 5 hectares, and Georges vinifies personally only about 20% of his production. So the quantities are absolutely miniscule. Even so, he makes several different wines in an effort to highlight the diversity of his terroirs, which are distributed over 17 separate plots. The house style is to harvest ripe, never chapitalize, and vinify 100% in oak.

We have just received our annual allocations, including homeopathic quantities of the most sought-after single parcel wines.

WineWise notes on the wine:

This lieu-dit was planted in 1971 and shows Bouzy through an unusual lens by giving chardonnay such a prominent role. Fermented in new and second-year barriques, it is a regal champagne that stylishly marries weight and cut. Of the 1549 bottles produced, we have 36.

