

Georges Rémy 2016 Blanc de Noirs Bouzy Grand Cru

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| WineWise Code | KGR-BDN16 |
| Country | France |
| Region | Champagne |
| Color | Sparkling |
| Case Size | 6x750 |
| ABV | 13 |
| Acidity | 5 |
| Residual Sugar | 1.5 |
| Dosage | 0 |
| Years in Blend | 2016 |
| Bottling Date | 19-Jul-17 |
| Disgorgement Date | 3-Oct-20 |
| Annual Production (this wine only) | 604 bottles |
| Varieties | Pinot Noir 100% |
| 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, 35 mg/L |
| Vineyard Name(s) | Les Vaudayants |
| Soil Type | Calcareous |
| Elevation (meters) | 176 |
| Vineyard_Aspect | South |
| Vine Age (years) | 41 |
| Vine Yields (hl/ha) | 50 |
| Farming Practices | Organic |
| Vine Training Notes | Guyot simple |
| 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.



WineWise notes on the wine:

The sweet (peak season strawberry) fruit, all from Les Vaudayants, is lifted up by complimentary oak. Despite its youth and recent arrival on these shores, the wine is already delicious, full, and long, a hedonist's delight. Of the 604 bottles made, we were accorded 48. So act fast, because they will not last!

