

# Laurent Lequart N.V. "Blanche d'Andesyne" Rose Extra Brut

WineWise Code	KLL-4
Country	France
Region	Champagne
Subregion	Marne Valley
Color	Sparkling
Alcohol by Volume	12
Acidity	4.4
Dosage	2 g/L
Years in Blend	2015 (80%), 2013/2014 (20%)
Bottling Date	2/2016
Disgorgement Date	4/2018
Annual cases produced	200
Varieties	80% Meunier (included 10% red wines), 20% Chardonnay
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	26
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 28ppm
Soil Type(s)	Clay, Sand
Vine age (years)	30
Vine Yields hl/ha	7
Farming practices	HEV

## Notes from the producer:

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:

A stunningly mineral and chiseled rosé that punches way above its weight. Believe in Meunier!

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.

