

Georges Rémy 2016 Bouzy Rouge "Les Vaudayants" Bouzy Grand Cru

WineWise Code	KGR-BR16
Country	France
Region	Champagne
Case Size	6x750
ABV	11.85
Acidity	3.45
Residual Sugar	0.3
Dosage	0
Years in Blend	2016
Bottling Date	10-Dec-18
Annual Production (this wine only)	825 bottles
Varieties	Pinot Noir 100%
Pumpover or Punchdown?	No
Fermentation Vessel	barrel
Fermentation Duration	17 days
Aging Method	Used Barrique 100%
Aging Duration (Months)	25
Filtered?	No
Fining_Agents	None
Yeast	Spontaneous
Lees_Contact_Stirring	contact
Malolactic	Yes
Added Sulfur?	Yes, 60 ppm
Vineyard Name(s)	Les Vaudayants
Soil Type	Calcareous
Elevation (meters)	176
Vineyard_Aspect	South
Vine Age (years)	41
Vine Yields (hl/ha)	40
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:

Uniquely in our experience of Champagne vigneron, Georges approached his native culture via red wines, having apprenticed in Bordeaux. The grapes are harvested up to three weeks after the champagne harvest, in a determination to avoid chaptalization at all costs. Of his three separate crus, "Les Vaudayants" gives rise to three barriques (825 bottles) of tensile, scented and penetrating Pinot Noir. We received 36 of them!

