

Jérôme Coessens N.V. Largillier Brut Nature

WineWise Code	KJC-2
Country	France
Region	Champagne
Subregion	Cote des Bar
Color	Sparkling
Alcohol by Volume	12
Dosage	0 g/L
Years in Blend	2013 100%
Bottling Date	5/15/14
Disgorgement Date	7/12/16
Annual cases produced	3,000 bottles
Varieties	100% Pinot Noir
Pumpover or Punchdown?	pumpover
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	5 months
Aging method	Stainless Steel 100%
Filtered?	Yes
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 45 ppm
Vineyard Name	Largillier
Soil Type(s)	Calcareous
Elevation (meters)	205
Vineyard Aspect	South
Vine age (years)	40
Vine Yields hl/ha	60
Farming practices	Sustainable
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

Notes from the producer:

f excavations in Largillier and we discovered that the soil in this vineyard that is so dear to us, is a type called Kimmeridgian Marl. The soil, the sub soil and even the exposure, down to the very last detail, are exactly the same as in the very best areas of Chablis.

The soil is made up of alternate layers of clay (which gives structure and body to the 'attack' on the palate) and layers of chalk from which the roots of the vines can draw their minerality (which accounts for the long finish of the wines). All my champagnes come from a single region, La Côte des Bars, from a single plot called LARGILLIER (owned exclusively by my family) and from a single grape variety: Pinot Noir.



WineWise Notes:

Jérôme only makes this undosed wine in what he terms "rich" years, which 2013 was in these parts (as opposed to the rest of Champagne). From a parcel that he names the "minéral", it was left en tirage until the end of 2016, the better to allow a graceful evolution. A lovely, scented wine that shows the way for the "Nature" style.

This is the first producer we have worked with from the southerly Aube region since Fleury, back in the day. Jérôme is an impassioned man in his early forties who took over the family domaine at the age of 28 and decided to go in an independent direction. His particular story, unlike every other you will encounter, is that all his wines are made from one cépage, Pinot Noir, from one contiguous 3.5 hectare block of vineyards, "Largillier", and from one year. Such an approach brings with it gains and risks, but we found the results quite thrilling. These are declamatory wines, endowed with the swell of fruit and power offered by the clay soils of this warm Côtes des Bars climat. They resemble nothing else that we offer and they are gratifyingly free from any adherence to fashion or trend. Jérôme supplements his income by pressing grapes for various customers. To this end, he has invested in the best Coquard presses that money can buy. The resulting finesse of the musts is palpable.

