

Labruyère (2013) "Anthologie" Rose Grand Cru Brut

WineWise Code	KLB-ANTNV6
Country	France
Region	Champagne
Subregion	Montagne de reims
Color	Sparkling
Alcohol by Volume	12.5
Acidity	4.25
Residual Sugar	0.5
Dosage	4.8
Years in Blend	2013
Bottling Date	02 April 2014
Disgorgement Date	08 June 2017
Annual cases produced	2500 bottles
Varieties	70% Pinot Noir, 30% Chardonnay with 8% Still Red (100% Pinot Noir) from Bouzy AOC
Maceration Notes	Direct press
Fermentation vessel	Stainless Steel
Fermentation duration	12 days
Aging method	Used barrique
Aging duration (months)	8 months
Filtered?	Yes
Yeast	Cultured
Lees Contact or Stirring	3 years
Malolactic	Yes
Added Sulfur	Yes, 13 mg/L
Soil Type(s)	Calcareous, Loam
Elevation (meters)	200-250
Vineyard Aspect	Northeast
Vine age (years)	30
Vine Yields hl/ha	55-60
Farming practices	Sustainable

Notes from the producer:

Tete de Cuvee (First Press) Used only 10% of Wine Aged in one year old Burgundy Barrels from their Burgundy Estates Grapes are Harvested late to reach the optimal maturity.



WineWise Notes:

The addition of 8% still Pinot Noir from a small plot in nearby Bouzy and the increase of the dosage to a still- low 6.4 gm. serve to heighten the fruit qualities of this wine while leaving intact its distinctive Verzenay expression. A markedly pretty and uniquely rosé nose leads to a serious, structured wine that perhaps serves best at the table rather than as a cheerful quaffer. For those so inclined, it should also age gracefully.

We were thrilled to be approached by this rising-star in the great Grand Cru village of Verzenay (home of Lallement and Péhu-Simonet). Proprietors in Beaujolais since 1850, in recent years they acquired both Ch. Rouget in Pomerol and Jacques Prieur in Burgundy. They also have interests in Napa Valley. But current proprietor Edouard Labruyère had his sights on Champagne, too, and he wanted it to be at the top level. He was lucky enough to be offered a pocket-sized domaine (5.5 hectares in total) in this most sought-after locale in 2012. A conversion to bio-dynamic vineyard methods was quickly undertaken and no expense was spared in the cellar to bring it up to date. To make the wines, he tapped his acclaimed wine-maker from Prieur, Nadine Gublin (a native of Champagne), who instantly showed an uncanny instinct for the very different demands of making champagne. The result is wines imbued with Verzenay's distinctive flavor, polished to a fare thee well, made in today's prevailing dry cast. They are stylish and intense.

