

# Forest-Marié N.V. Extra Brut l'Absolu Blanc de Blancs

WineWise Code	KFM-6
Country	France
Region	Champagne
Subregion	Montagne de Reims
Color	Sparkling
Alcohol by Volume	12.45
Acidity	4.35
Residual Sugar	0.15
Dosage	No Dosage
Years in Blend	50% 2013, 50% 2012
Bottling Date	4/18/14
Disgorgement Date	3/11/19
Annual cases produced	100 cases
Varieties	100% Chardonnay
Maceration Notes	no maceration
Pumpover or Punchdown?	pumping from bottom to bottom
Destemming	Whole Cluster
Fermentation vessel	Barrel
Fermentation duration	20-30 days
Aging method	Used Barrique 100%
Aging duration (months)	8 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous, Cultured
Lees Contact or Stirring	Vinification sur lies
Malolactic	Yes
Added Sulfur	Yes, 56mg/L
Vineyard Name	Mont des Chrétiens, Mézières
Soil Type(s)	Calcareous
Elevation (meters)	150
Vineyard Aspect	South
Vine age (years)	39-67
Vine Yields hl/ha	60
Farming practices	Conventional
Vine Training Notes	Taille Chablis
Grape Picking	Hand-harvested

## Notes from the producer:

The adjacent property deed from 1746 attests that growing vines is a long family tradition. It was barely interrupted when one of our ancestors took part in the Napoleon's Invasion of Russia. We are currently running a vineyard that has increased little by little over 9 generations. Each of them set their own experience. Our current brand name – Forest-Marié- is highly symbolic. It brings two different families together: Thierry's family from Trigny and Gracianne's family - his wife - from Ecueil. With their 2 children – Louis and Marthe – they are working to improve the care of each vine plant according to the specific character of the soil.



## WineWise Notes:

Similarly composed to the Brut de Blancs, but finished without dosage, this is an entirely compelling rendition of the modish style. Nutty and full-flavoured, with length to spare and a sense of refined composure.