

A background image showing a dense field of champagne bubbles of various sizes, captured in a microscopic or macro view. The bubbles are translucent and refract light, creating a shimmering effect against a light beige background. The bubbles are most concentrated on the left side of the frame, with some larger bubbles and many smaller ones scattered throughout.

WEC | WINE EDUCATION
COUNCIL

CHAMPAGNE

A SEMINAR WITH
PETER LIEM



The Wine Education Council is a nonprofit educational organization that supports the development and effectiveness of wine professionals by providing high-quality training programs and enrichment opportunities.

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Special Thanks

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Krug

Le Brun-Servenay
Moët et Chandon
Camille Savès
Vazart-Coquart
Veuve-Cliquot

Tasting Order

1st Flight

BLANC de BLANCS

1

José Dhondt, Blanc de Blancs

2

Vazart-Coquart, Blanc de Blancs

3

Demière-Ansiot, Blanc de Blancs

4

2005 Le Brun Servenay, Blanc de Blancs

2nd Flight

SINGLE-VINEYARD BLANC de BLANCS

1

2010 Demière-Ansiot, Neyrot

2

2009 José Dhondt, Les Crayères

3

Camille Savès, Le Mont des Tours

4

2006 Godmé, Les Alouettes Saint Bets

3rd Flight

SINGLE-VINEYARD "PINOTS"

1

Pierre Gerbais, L'Originale, Les Proies

2

Pierre Gerbais, L'Audace, Sainte-Marie

3

Camille Savès, Les Loges

4

2006 Godmé, Les Romaines

4th Flight

CLASSIC CUVÉES

1

Moët & Chandon, Grand Vintage 2006

2

Veuve Clicquot Vintage 2008

3

2006 Le Brun Servenay, Exhilarante

4

Bruno Gobillard,
Les Vieilles Vignes de Mon Grand-Père

5th Flight

ROSÉ

1

Camille Savès, Rosé

2

Bruno Gobillard, Mlle Sophie, Rosé

3

Moët & Chandon Grand Vintage Rosé 2008

4

Veuve Clicquot Vintage Rosé 2008

6th Flight

PRESTIGE CUVÉES

1

2008 Camille Savès, Cuvée Anaïs Jolicœur

2

2007 Vazart-Coquart, Special Club

3

Dom Pérignon Vintage 2006

4

Veuve Clicquot La Grande Dame 2006

7th Flight

PRESTIGE ROSÉ CUVÉES

1

2006 La Grande Dame, Rosé

2

Dom Pérignon Rosé Vintage 2004

3

Krug Rosé

José Dhondt, Blanc de Blancs Brut



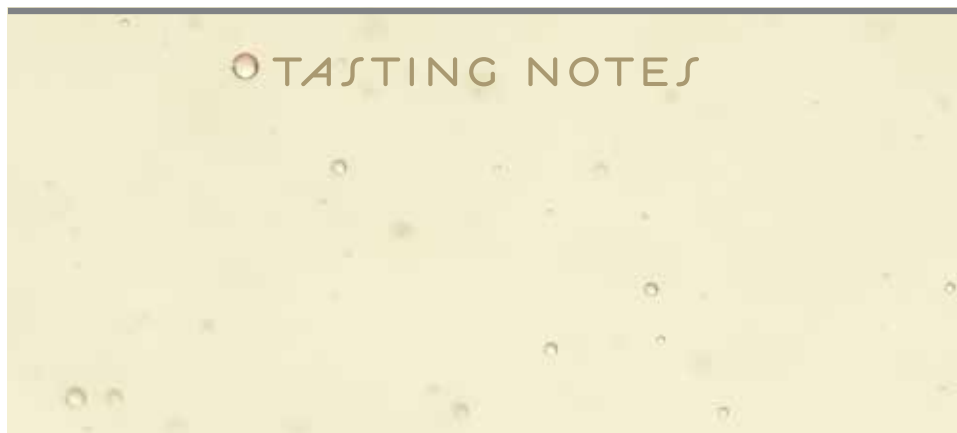
»» **Domaine:** Domaine José Dhondt is today comprised of 5 hectares of vineyards, with parcels in the Côte des Blancs Grand Cru villages of Oger and Le Mesnil-sur-Oger, as well as the Côte de Sézanne village of Saudoy.

»» **Vineyards:** The *Blanc de Blancs Brut* is derived from Chardonnay vines from six small parcels situated in the villages of Saudoy, Oger, Villeneuve, and Grauves: *Les Hautes Rouales* (0.15 ha), *Les Hottrots* (0.20 ha), *Midouin* (0.70ha), *Croix Soleil* (0.42 ha), *Mont Chenevaux* (0.15 ha), and *Côte au Lièvre* (1 ha).

»» **Viticulture:** The Domaine is farmed according to the precepts of *lutte raisonnée*, a system of vine cultivation that is essentially organic and non-interventionist.

»» **Winemaking:** Dhondt employs an oxidative approach to his winemaking. After gentle pressing and *débourbage* of 12-24 hours, the must is decanted into small (25hL, 58hL, 82hL) thermo-regulated stainless steel vessels for a 3 week controlled fermentation over selected CVC yeasts, followed by malolactic fermentation.

»» **Technical Information:** There were 2000 cases of this champagne produced. The wine is comprised of 70% 2013 base wine, with 30% reserve wines. It rested on lees for 2.5 years, has 12.5% ABV, and a dosage of 8g/L via traditional liqueur. This bottle was disgorged in April 2015.



Vazart-Coquart, Blanc de Blancs Brut Réserve



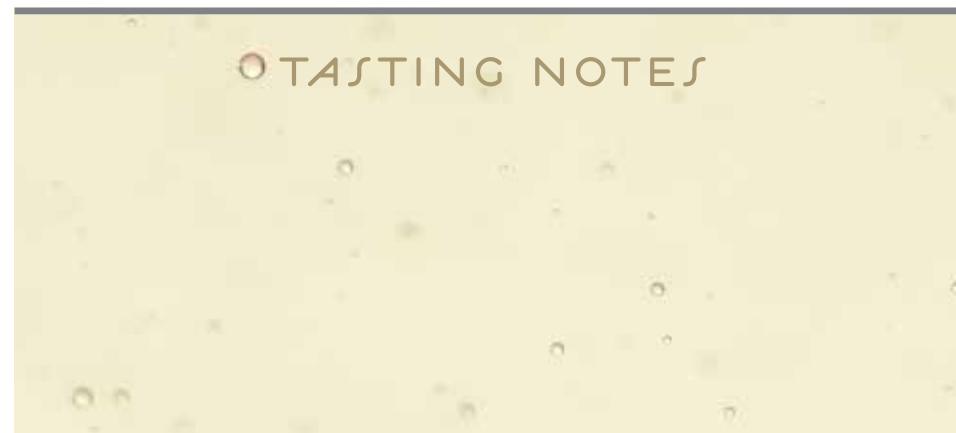
»» **Domaine:** Now led by Jean-Pierre Vazart, Domaine Vazart-Coquart is comprised of 30 different parcels, aggregating 11 hectares, within the Grand Cru village of Chouilly.

»» **Vineyards:** The *Blanc de Blancs Brut Réserve* is a blend of Chardonnay from the following seven parcels of small Grand Cru Chouilly *lieux-dits*, varying in size from 0.20 ha to 1 ha: *Priolin*, *Les Grandes Terres*, *Sorageon*, *Croix Marie*, *Chemin d'Avize*, *Chaude Fausse*, and *Plumecock*.

»» **Viticulture:** The Domaine is organic and has been awarded the highest level of 'HVE' certification (*Haute Valeur Environnementale*).

»» **Vinification:** Jean-Pierre ferments his grapes in thermo-regulated 50hL stainless steel tanks over selected dry active yeasts. Uniquely, he manages to promote simultaneous alcoholic and malolactic fermentation in these tanks. Jean-Pierre stores his reserve wines in a perpetual "Solera", started in 1978, which is added to the base wine of his cuvées, and is also used to prepare dosages. This wine is comprised of 75% base wine from the 2012 vintage with 25% reserve wines from the Solera.

»» **Technical Information:** 4000 cases of this wine were produced. It was aged 3 years on lees, has 12% ABV, and was dosed 9g/L with *liqueur* made from the Solera. This bottle was disgorged in March 2014.



2010 Demièrè-Ansiot, Blanc de Blancs, Brut



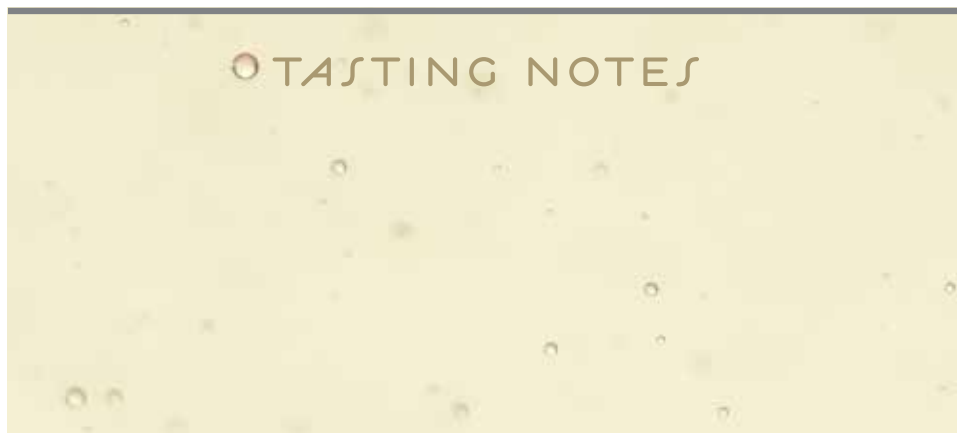
» **Domaine:** Demièrè-Ansiot is a small 3.5-hectare estate located in the Grand Cru village of Oger. Currently managed by fourth-generation winemaker Nicolas Demièrè, the Domaine owns 19 parcels averaging 40 years of age, all of which are Grand Cru Chardonnay.

» **Vineyards:** The 2010 *Blanc de Blancs Brut* is produced from 3 parcels of Grand Cru vineyards: *Tartelette* (0.18ha), planted in 1976; *Moulin* (0.24ha), planted in 1970; and *Mont Chenevaux*, (0.16ha), planted in 1959.

» **Viticulture:** The Domaine farms using organic practices and has begun the certification process. Each harvest undergoes de-budding to produce grapes of great concentrated flavor. Natural grass growth between rows encourages organic life and stimulates roots to dig deep into the mineral subsoil.

» **Vinification:** The style of the Domaine is oxidative. Following alcoholic fermentation in 50hL stainless steel vats, malolactic fermentation is avoided and the wine aged *sur latte* for 6 years before disgorgement. Nicolas doses with a liqueur made from his still wine.

» **Technical Information:** 300 cases of this champagne were produced. The wine rested 4 years on lees, has 12% ABV, and was given a 4g/L dosage comprised of Domaine still wine from the 1981 vintage. This bottle was disgorged June 2015.



2005 Le Brun-Servenay, *Millésime Vieilles Vignes*



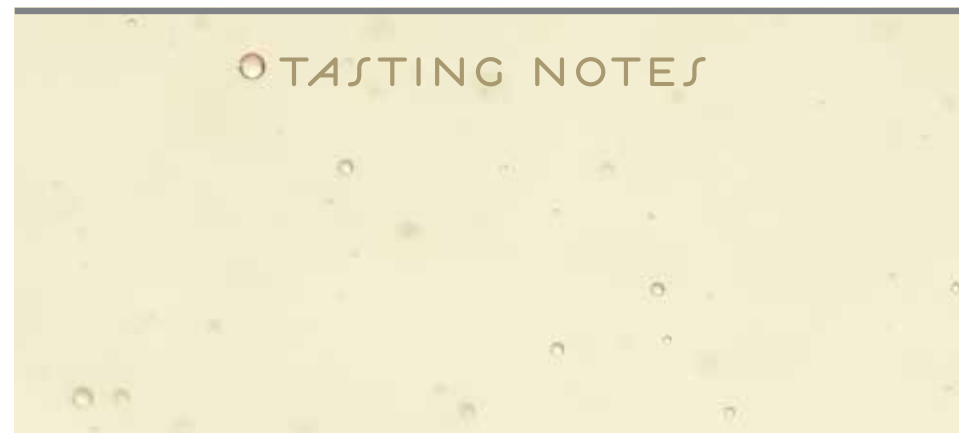
» **Domaine:** Domaine Le Brun-Servenay, now managed by the young and dynamic oenologist and winemaker Patrick Le Brun, is comprised of 7 hectares of vineyards in the Grand Cru villages of Avize, Cramant and Oger, as well as on the surrounding hills.

» **Vineyard:** The *Millésime Vieilles Vignes* is a cuvee of 100% Chardonnay derived from 3 old vine (70+ years old) lieux-dits in Cramant and Avize: 0.50 ha *Fonds du Bateau*, 0.50 ha *Robarts*, and 0.50 ha *Malendris du Levant*.

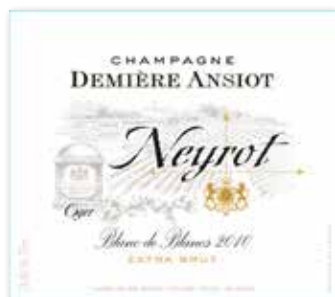
» **Viticulture:** Patrick Le Brun is a practitioner of *lutte raisonnée*, an essentially organic regimen.

» **Vinification:** Patrick Le Brun employs a reductive style of winemaking. He vinifies each parcel separately over a short period (8-10 days) in 30hL stainless steel, using selected *Saccharomyces Cerevisiu* yeast. Malolactic fermentation is systematically blocked. The wines are riddled by hand.

» **Technical Information:** There were 450 cases produced of this champagne. The wine was aged on its lees for 10 years, has 12% ABV, and a dosage of 4.5g/L via MCR. This bottle was disgorged in September 2015.



2010 Demièrre-Ansiot, Neyrot, Extra Brut



» **Domaine:** Demièrre-Ansiot is a small 3.5-hectare estate located in the Grand Cru village of Oger. Currently managed by fourth-generation winemaker Nicolas Demièrre, the Domaine owns 19 parcels averaging 40 years of age, all of which are Grand Cru Chardonnay.

» **Vineyards:** *Neyrot* is a 0.40ha *lieu-dit* located in Oger on shallow, very chalky soils mid-slope, south-facing. The vines, planted in 1947, are Chablis-pruned,

planted to a density of 7500 vines/ha, and yield, on average, 61.5hL/ha.

» **Viticulture:** The Domaine farms using organic practices and has begun the certification process. Each harvest undergoes debudding to produce grapes of great concentrated flavor. Natural grass growth between rows encourages organic life and stimulates roots to dig deep into the mineral subsoil.

» **Vinification:** The style of the Domaine is oxidative. Nicolas employs a traditional Coquard vertical wooden press. Following alcoholic fermentation in 50hL stainless steel vats, *Neyrot* passes through malolactic fermentation but receives zero dosage. It was aged *sur lattes* in the cold and deep limestone cellars for 6 years before disgorgement.

» **Technical Information:** Only forty cases of this wine were made. The wine rested 4 years on lees, has 12% ABV, and was produced at zero dosage. This bottle was disgorged in August 2015.



2009 José Dhondt, Mes Vieilles Vignes, Les Crayères



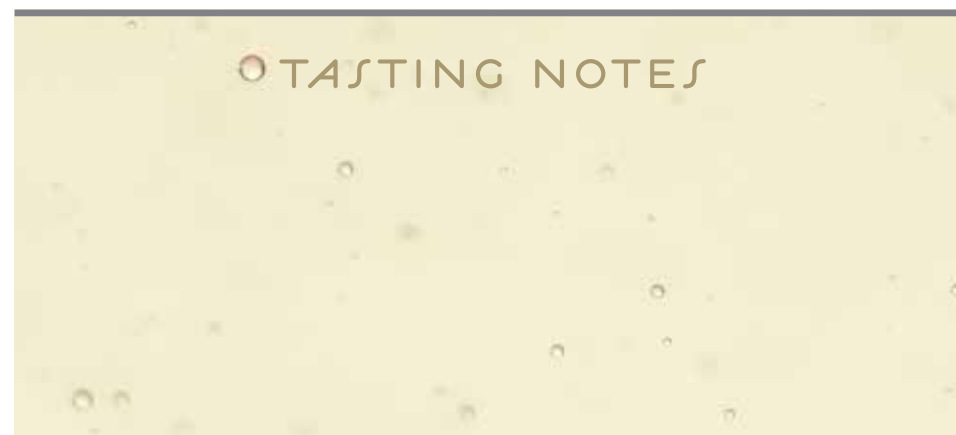
» **Domaine:** Domaine José Dhondt is comprised of 5 hectares of vineyards, with parcels in the Côte des Blancs Grand Cru villages of Oger and Le Mesnil-sur-Oger, as well as the Côte de Sézanne village of Saudoy.

» **Vineyards:** The Mes Vieilles Vignes *Les Crayères* is derived from a tiny 0.52-hectare parcel in the *Les Crayères lieu-dit* situated on the slopes of Oger, and planted in 1949. The vineyard is 100% Chardonnay.

» **Viticulture:** The Domaine is farmed according to the precepts of *lutte raisonnée*, a system of vine cultivation that is essentially organic and noninterventionist.

» **Winemaking:** Dhondt employs an oxidative approach to his winemaking. After a gentle pressing and a *débourbage* of 12-24 hours, the must is decanted into small (25hL, 58hL, 82hL) thermo-regulated stainless steel vessels for a 3 week controlled fermentation over selected CIVC yeasts, followed by malolactic fermentation.

» **Technical Information:** 550 cases of this champagne were produced. The wine rested 5 years on lees, has 12.5% ABV, and a dosage of 8g/L via traditional liqueur. This bottle was disgorged in December 2015.



Camille Savès, *Le Mont des Tours*



» **Domaine:** Champagne Camille Savès was established in 1894 by Eugène Savès. The Domaine has since been passed down generationally, with Eugène's great grandson, Hervé, now making the wine. The Domaine is comprised of 10 hectares of Grand Cru and Premier Cru vineyards.

» **Vineyards:** *Le Mont des Tours* is a small, south facing 0.37ha *lieu-dit* in the Grand Cru village of Bouzy. The 100% Chardonnay vines are planted to a density of 8000 vines/ha and yield, on average, 12,000kg/ha.

» **Viticulture:** Hervé follows organic and biodynamic practices, except that he substitutes chemical alternatives for copper. Vineyard management includes de-budding and sorting.

» **Vinification:** Hervé employs a reductive style of winemaking. The *Le Mont des Tours* is vinified in 228L French oak barrels made by Seguin Moreau. The wines are aged in barrel for 7 months and malolactic fermentation is systematically blocked. After disgorgement, the wines rest another six months before they are released.

» **Technical Information:** 250 cases were made. The wine is made 90% from base 2010 vintage, with 10% of reserve wine from 2009. It was aged on lees for 3 years, has 12% ABV, and was dosed with traditional liqueur at 4g/L. This bottle was disgorged September 2014.



2006 Godmé, *Les Alouettes Saint Bets*



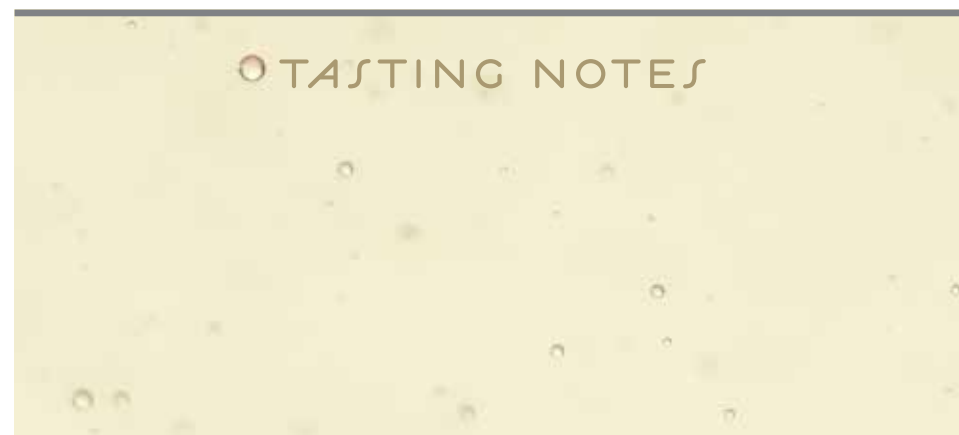
» **Domaine:** Hugues Godmé is the fifth generation of his family to make champagne in Verzenay. Formerly producing wines with his sister under the Godmé Père et Fils label, they have since parted ways and Hugues now operates under the name Domaine Hugues Godmé. The Domaine now comprises 7.5 hectares and includes vineyards in Verzenay (Grand Cru), Verzy (Grand Cru), Villers-Marmery (Premier Cru), Ville-Dommange (Premier Cru) and Beaumont-sur-Vesle.

» **Vineyard:** This wine is a *sélection parcellaire* derived 100% from Chardonnay grown entirely in the 0.45-hectare *lieu-dit Les Alouettes Saint Bets*, located in Villers-Marmery. This vineyard is planted with 45 year-old vines located mid-slope near the border of Verzy, with a southeast exposition, and a thin topsoil admixture of limestone and clay over a limestone base.

» **Viticulture:** Godmé is fully certified as organic and biodynamic.

» **Vinification:** Hugues employs an oxidative style of winemaking. He ferments this wine 100% in 225L French oak barrels made by François Frères. Malolactic fermentation is systematically blocked. There is no fining or filtration.

» **Technical Information:** This wine was aged 7 years on lees, with 12% ABV, and a dosage of 3 g/L via MCR. This bottle was disgorged in October 2013.



Pierre Gerbais, *L'Originale*



» **Domaine:** With an 18-hectare estate lying on the slopes of the Ource Valley in the Aube, the Domaine has 10 hectares of Pinot Noir, 4 hectares of Chardonnay, and 4 hectares of Pinot Blanc. Third generation Aurélien Gerbais embraces a terroir-driven philosophy more akin to Burgundy than Champagne.

» **Vineyard:** *L'Originale* is one of very few champagnes produced 100% from Pinot Blanc. The very old vines of Pinot Blanc Vrai come from the *lieu-dit Les Proies*, with soils of marl and Kimmeridgien limestone. The very old vines, grafted in 1904, benefit from *millerandage*, a condition that causes undersized berries and reduced yields.

» **Viticulture:** The Domaine practices organic viticulture and has satisfied the high standards of AMPELOS since 1996.

» **Vinification:** The grapes are harvested carefully by hand and crushed in a traditional Champagne press, followed by fermentation in stainless steel tank over select organic yeasts. After passing through through malolactic fermentation and resting on its lees for 30 months, the wine is dosed 3gm/L with MCR.

» **Technical Information:** This wine is based on the 2011 vintage. The finished wine has a pH of 3.09, with a Total Acidity of 4.80 and 12% ABV. The total SO₂ is only 31 mg/L, and the Free SO₂ measures 16 mg/L. This bottle was disgorged in February 2015.



Pierre Gerbais, *L'Audace*



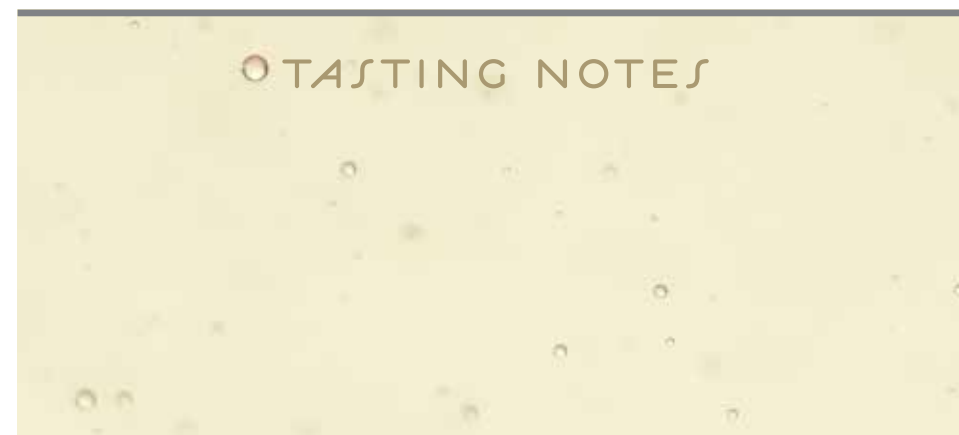
» **Domaine:** With an 18-hectare estate lying on the slopes of the Ource Valley in the Aube, the Domaine has 10 hectares of Pinot Noir, 4 hectares of Chardonnay, and 4 hectares of Pinot Blanc. Third generation Aurélien Gerbais embraces a terroir-driven philosophy more akin to Burgundy than Champagne.

» **Vineyard:** *L'Audace Brut Nature* is produced from vines from *Les Saintes Maries*, a *lieu-dit* with vines developed through *selection massale* and from a rare variety of 80 year old Pinot Noir vines called Pinot Droit.

» **Viticulture:** The The Domaine practices organic viticulture and has satisfied the high standards of AMPELOS since 1996.

» **Vinification:** The grapes are harvested carefully by hand and crushed then vinified parcel by parcel. After settling, alcoholic fermentation is induced in stainless steel tank through select organic yeasts. The wine, then still in tank, naturally passes through malolactic fermentation. The wine matures in bottle *sur lattes* in the cellar for 24 months. The wine is technically natural, without added sulfur, and receives zero dosage.

» **Technical Information:** This wine is based on the 2011 vintage. The finished wine has a pH of 3.11, with a Total Acidity of 5.25 and 12% ABV. The total SO₂ is a mere 8mg/l, and the Free SO₂ measures 0 mg/L. This bottle was disgorged in February 2015.



Camille Savès, *Les Loges*



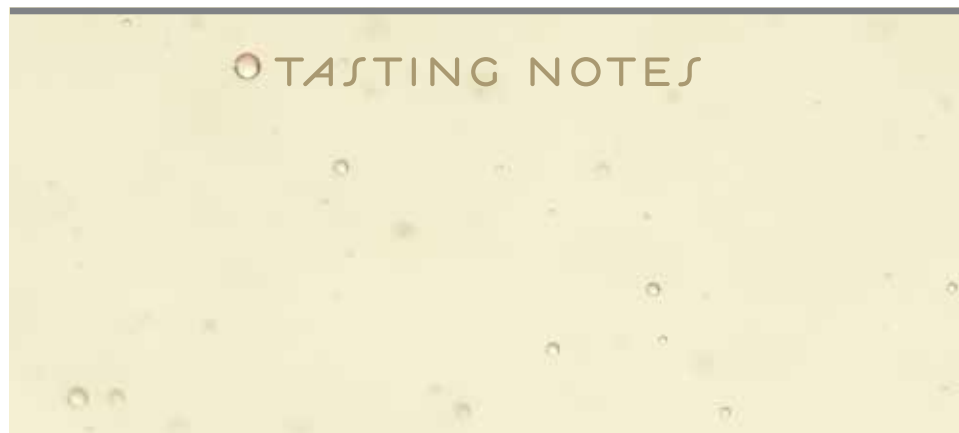
» **Domaine:** Champagne Camille Savès was established in 1894 by Eugène Savès. The Domain has since been passed down generationally, with Eugène's great grandson, Hervé, now making the wine. At 10 hectares, the Domain is comprised of only Grand Cru and Premier Cru vineyards.

» **Vineyards:** *Les Loges* is a south-facing, mid-slope, 0.45ha *lieu-dit* composed of 100% Pinot Noir from the Grand Cru village of Bouzy. The vineyard is planted at a density of 8000 vines/ha and yields, on average, 53hL/ha.

» **Viticulture:** Hervé follows organic and biodynamic practices, except for substituting chemical alternatives for copper.

» **Vinification:** Hervé employs a reductive style of winemaking. *Les Loges* is fermented over indigenous yeasts in 228L French oak barrels made by Seguin Moreau, in which the wines are aged for 7 months. Malolactic fermentation is systematically blocked. After disgorgement, the wines rest another six months before they are released.

» **Technical Information:** 250 cases of this wine were made. This wine is composed 90% of base wine from the 2010 vintage, and 10% of reserve wine from 2009. The wine was aged on its lees for 3 years, has 12% ABV, and received a dosage of 4g/L via traditional liqueur. This bottle was disgorged in September 2014.



2006 Godmé, *Les Romaines*



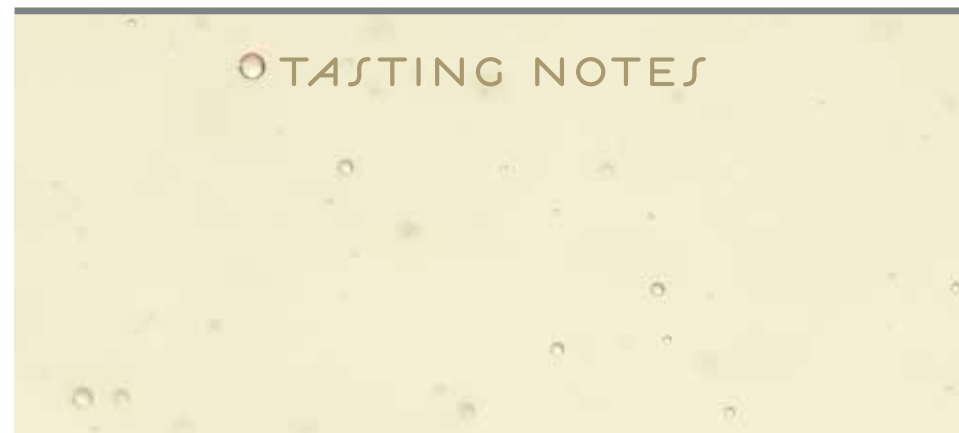
» **Domaine:** Hugues Godmé is the fifth generation of his family to make champagne in Verzenay. Formerly producing wines with his sister under the Godmé Père et Fils label, they have since parted ways and Hugues now operates under the name Domaine Hugues Godmé. The Domain now comprises 7.5 hectares and includes vineyards in Verzenay (Grand Cru), Verzy (Grand Cru), Villers-Marmery (Premier Cru), Ville-Dommange (Premier Cru) and Beaumont-sur-Vesle.

» **Vineyard:** *Les Romaines* is a *sélection parcelle* derived 100% from Pinot Meunier grown entirely in the 0.39-hectare *lieu-dit* *Les Romaines*, located in Ville-Dommange. This vineyard is planted with 20-year old vines, and whose soil is limestone based with a very thin topsoil.

» **Viticulture:** Godmé is fully certified as organic and biodynamic.

» **Vinification:** Hugues employs an oxidative style of winemaking. He ferments this wine 100% in 225L French oak barrels made by François Frères. Malolactic fermentation is systematically blocked. There is no fining or filtration.

» **Technical Information:** This wine was aged 7 years on lees, with 12% ABV, and a dosage of 2 g/L via MCR. This bottle was disgorged in October 2013.



Moët & Chandon Grand Vintage 2006



» After a particularly cold winter, spring saw periods of frost and early summer brought hail, causing damage that, fortunately, was limited. Summer saw contrasting conditions: a heat wave in July followed by a cool, rainy August resulted in differing degrees of maturity across vineyards, but the hot, dry weather of early September facilitated ripening. Extending from September 7th to September 25th, the starting dates for the harvest indicate a determination to allow the grapes to reach a proper state of ripeness in every sector. In the end, the sugar content of the grapes was relatively high (10.2 % potential alc/vol) with an acidity level close to the average for the decade (7g H₂SO₄/litre), a balance similar to that of 2002.

» **Assemblage:** Chardonnay: 42% • Pinot Noir: 39% • Meunier: 19%

» **Dosage:** 5 g/litre (extra-brut)

» **Aging time in the cellars:** 7 years

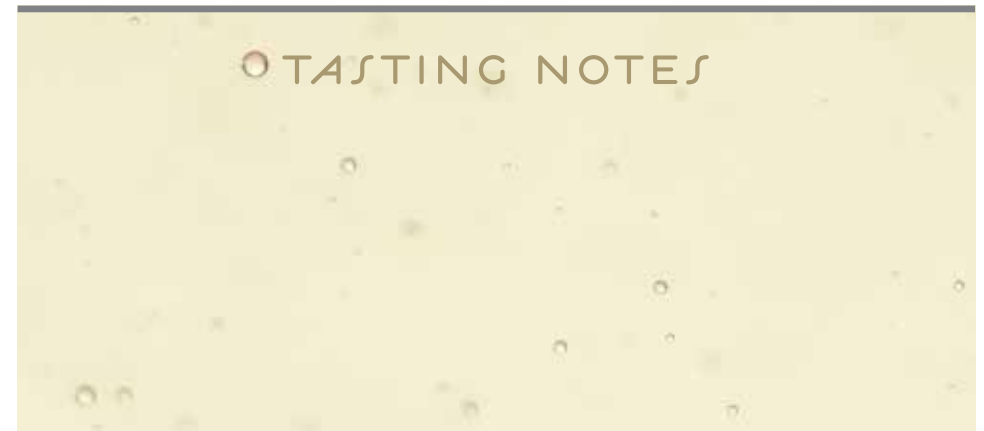
» **Aging period after disgorgement:** 6 months minimum



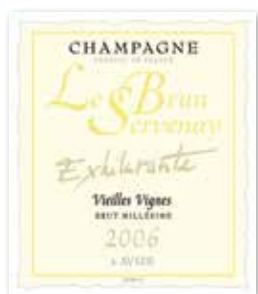
Veuve Clicquot Vintage 2008



» Veuve Clicquot Ponsardin Vintage Brut Champagne 2008 is where in 1810 Madame Clicquot broke new ground by creating the first known Vintage Champagne, a wine composed from a single, exceptional harvest. The 2008 Vintage has a pale gold colour with silver accents and is made up of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay. The blend includes 17 crus only, which are either Grand or Premier Crus. The Chardonnay gives this wine a refined mineral flavour accompanied with pleasant flowery notes of acacia, hints of yellow-fleshed fruit and pastries (brioche, marzipan), giving way to delicately spicy aromas.



2006 Le Brun-Servenay, *Cuvée Exhilarante*



» **Domaine:** Domaine Le Brun-Servenay, now managed by the young and dynamic oenologist and winemaker Patrick Le Brun, is comprised of 7 hectares of vineyards in the Grand Cru villages of Avize, Cramant and Oger, as well as on the surrounding hills.

» **Vineyard:** The *Cuvée Exhilarante* is composed of 80% Chardonnay, 10% Pinot Noir and 10% Pinot Meunier from four Grand Cru *lieux-dits*: *Les Buzons*, *Patron*, *Les Pisseloups*, and *Les*

Fonds du Bateau. Each of these vineyards is about 0.25 ha and the vines average 60 years of age.

» **Viticulture:** Patrick Le Brun is a practitioner of *lutte raisonnée*, an essentially organic regimen.

» **Vinification:** Patrick Le Brun employs a reductive style of winemaking. He vinifies each parcel separately over a short period (8-10 days) in 30hL stainless steel, using selected *Saccharomyces Cerevisiu* yeast. Malolactic fermentation is systematically blocked. The wines are riddled by hand.

» **Technical Information:** There were 350 cases produced of this champagne. The wine was aged on its lees for 9 years, has 12% ABV, and a dosage of 4g/L via MCR. This bottle was disgorged in September 2015.



Bruno Gobillard, *Vieilles Vignes de Mon Grand Père*



» **Domaine:** This 7 hectare domaine comprises 27 separate parcels of vineyards in Epernay, Moussy, Pierry, and Châtillon-sur-Marne

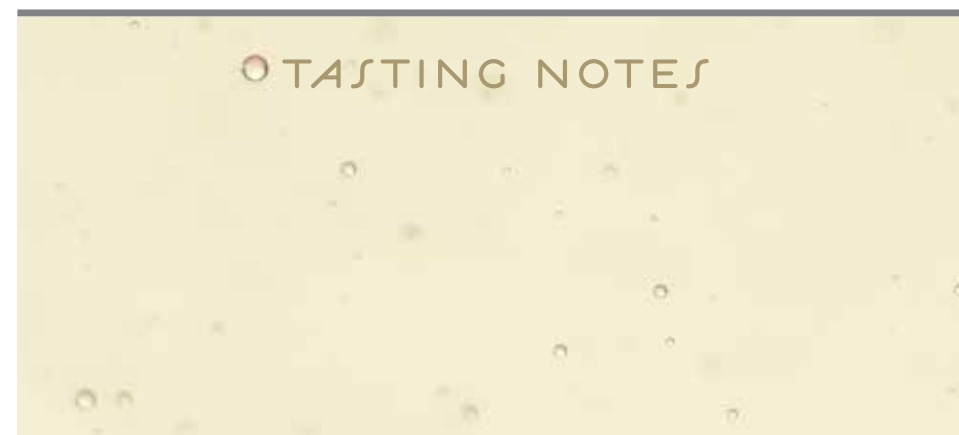
» **Viticulture:** *Vieilles Vignes de Mon Grand Père* is composed of 30 % Pinot Meunier, 20% Pinot Noir and 50% Chardonnay. The grapes come from 4 different

lieux-dits of very old vines, 50 to 90 years old, including *Tournant du Chemin*, *Goutte d'Or* in Pierry, *La Perle au Bois*, and *Sous le Château*.

» **Viticulture:** Bruno employs *lutte raisonnée*, a system of vine cultivation that is essentially organic and noninterventionist.

» **Vinification:** The fruit is hand harvested and vinified separately by parcel, with a traditional vertical wood press. The Domaine pursues an oxidative approach to its winemaking: fermentation over selected yeasts in stainless steel tanks of 20 and 50 hL and no malolactic fermentation. The wines are hand riddled. Wines are not fined, but are lightly filtered.

» **Technical Information:** There were only 250 cases of this champagne produced. The wine rests on lees for 4 years, has 12% ABV, and a dosage of 9g/L via traditional liqueur. This bottle was disgorged in September 2012.



Camille Savès Rosé



» **Domaine:** Champagne Camille Savès was established in 1894 by Eugène Savès. The Domaine has since been passed down generationally, with Eugène's great grandson, Hervé, now making the wine. The Domaine is comprised of 10 hectares of Grand Cru and Premier Cru vineyards.

» **Vineyards:** The Rosé is composed of 60% Chardonnay, 28% Pinot Noir, and 12% Bouzy Rouge. The 3 *lieux-dits* of Chardonnay are *Les Hauts Chemins* (0.22ha), *Les Monts des Tours* (0.37ha), *Les Juliennes* (0.12ha) all located in Grand Cru Bouzy. The 2 *lieux-dits* of Pinot Noir, also in Bouzy, are *Les Hautes Terres* (0.22 ha) and *Les Pierres* (0.35ha). The vines are planted to a density of 8000 vines/ha and yield, on average, 53hL/ha.

» **Viticulture:** Hervé follows organic and biodynamic practices, except that he substitutes chemical alternatives to copper.

» **Vinification:** Hervé employs a reductive style of winemaking. The Rosé is fermented over indigenous yeasts for 15 days in inert enamel tanks of 25hL, 50hL and 70hL. Malolactic fermentation is systematically blocked. The wine remains on its lees for 60 months prior to disgorgement.

» **Technical Information:** There are 1250 cases produced per year. The wine was aged on lees for 3 years, has 12% ABV, and a dosage 9 g/L via traditional liqueur. This bottle was disgorged April 2015.



Bruno Gobillard, Mlle Sophie, Brut Rosé



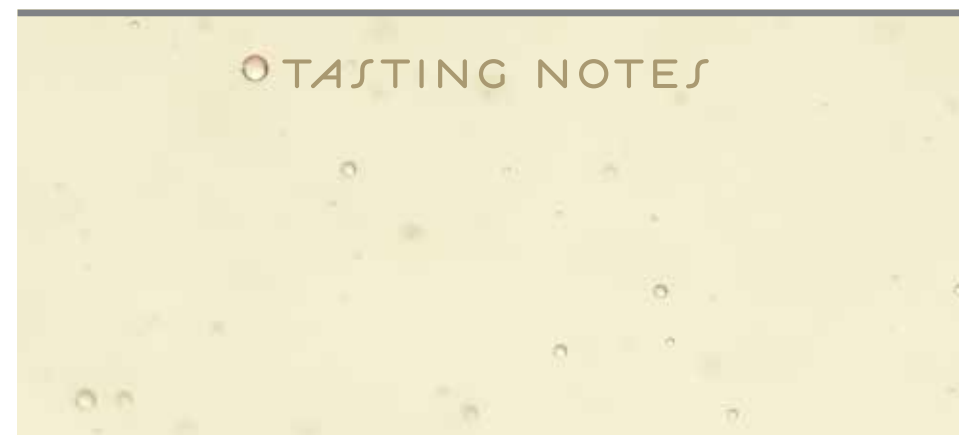
» **Domaine:** This 7 hectare domaine comprises 27 separate parcels of vineyards.

» **Vineyards:** *Mlle Sophie, Brut Rosé* is composed of 50% Pinot Noir, 30% Chardonnay, and 20% Pinot Meunier. The grapes come from small parcels, ranging from 0.11ha to 0.30ha, situated in Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon. The average vine age is 50 years.

» **Viticulture:** Bruno employs *lutte raisonnée*, a system of vine cultivation that is essentially organic and noninterventionist.

» **Vinification:** The fruit is hand harvested and then vinified separately by parcel. This Domaine pursues an oxidative approach to its winemaking: fermentation over selected yeasts in stainless steel tanks of 20 hL with no malolactic fermentation. To achieve a rosé champagne, Bruno adds up to 15% of still red wine. The wines are hand riddled. Wines are not fined, but are lightly filtered.

» **Technical Information:** There were only 300 cases produced of this champagne, which is entirely of the 2012 vintage. The wine rested 4 years on lees, has 12% ABV, and a dosage of 7g/L via traditional liqueur. This bottle was disgorged October, 2014.



Moët & Chandon Grand Vintage Rosé 2008



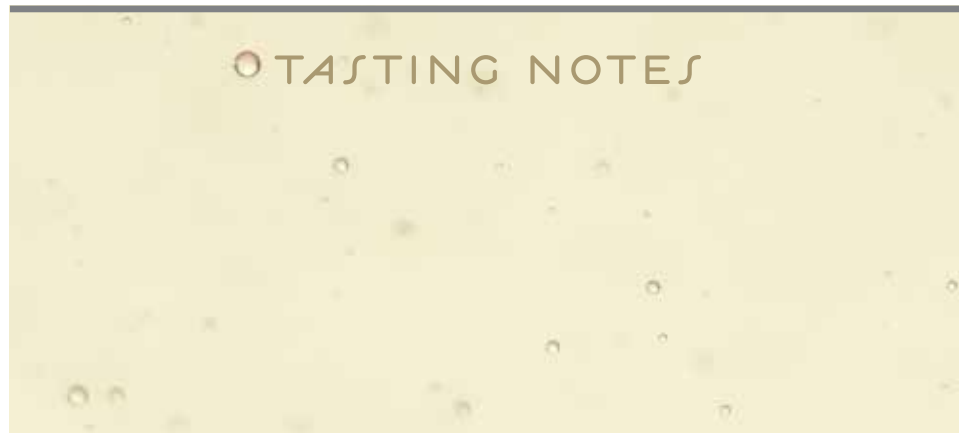
» A Moët & Chandon Grand Vintage is the ultimate celebration of champagne excellence. Every Grand Vintage is unique and original, the cellar master's personal, free interpretation in service of the singular qualities of that year's grapes, distinguished by its maturity, complexity and charisma.

» **Assemblage:** Chardonnay: 32% • Pinot Noir: 46% • Meunier: 22%

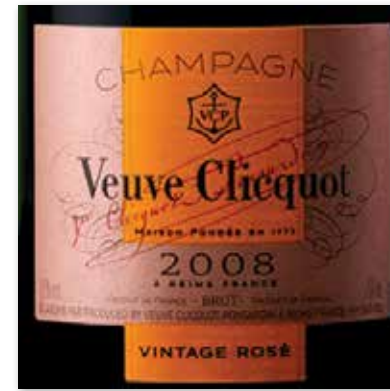
» **Dosage:** 5 g/litre

» **Aging period in cellars:** 7 years

» **Aging after disgorgement:** 6 months minimum



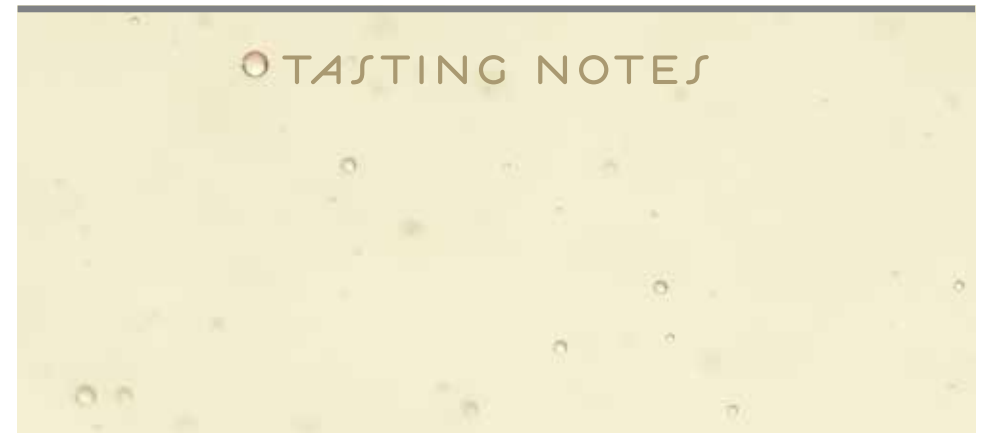
Veuve Clicquot Vintage Rosé 2008



» The harvests, grouped together throughout Champagne, took place between mid-September and early October, in perfect weather. The quality of this harvest was exceptional, with great potential for ageing. Naturally then, 2008 was declared a Veuve Clicquot Vintage, the third in the decade following 2002 and 2004 and the House's 65th since its first Vintage of 1810. New to this 2008 Vintage: 5% of the wines were produced and aged in wooden casks from forests in Central France, from Allier and Vosges. This was to increase the complexity and aromatic richness of our Vintages, our gourmet wines. These cask-aged wines act as the spices for the blend. They bring very lightly woody, vanilla and toasted aromas.

» **Grape varieties**

61 % Pinot Noir • 34 % Chardonnay • 5 % Meunier



2008 Camille Savès, *Cuvée Anaïs Jolicœur*



» **Domaine:** Champagne Camille Savès was established in 1894 by Eugène Savès. The Domaine has since been passed down generationally, with Eugène's great grandson, Hervé, now wine-making. At 10 total hectares, the Domaine is comprised of only Grand Cru and Premier Cru vineyards.

» **Vineyards:** *Cuvée Anaïs Jolicœur* is composed of 90% Pinot Noir and 10% Chardonnay. The 3 *lieux-dits* in Bouzy for the Pinot Noir are *Les Pierres* (0.35 ha), *Les Loges* (0.45ha), and *La Haie de la Lue* (0.15ha). The parcel of Chardonnay, *Les Hauts Chemins* (0.22ha) is also located in the Grand Cru village of Bouzy.

» **Viticulture:** Hervé follows organic and biodynamic practices, except the substituting of chemical alternatives for copper.

» **Vinification:** Hervé employs a reductive style of winemaking. *Cuvée Anaïs Jolicœur* is fermented over indigenous yeasts in 228L French oak barrels made by Seguin Moreau. The wine ages in barrel for 7 months and malolactic fermentation is systematically blocked. After disgorgement, the wines rest another six months before they are released.

» **Technical Information:** 500 cases were made. The wine was aged 5 years on its lees, has 12% ABV, and was dosed 8g/L via traditional liqueur. This bottle was disgorged February 2016.



2007 Vazart-Coquart, *Special Club*



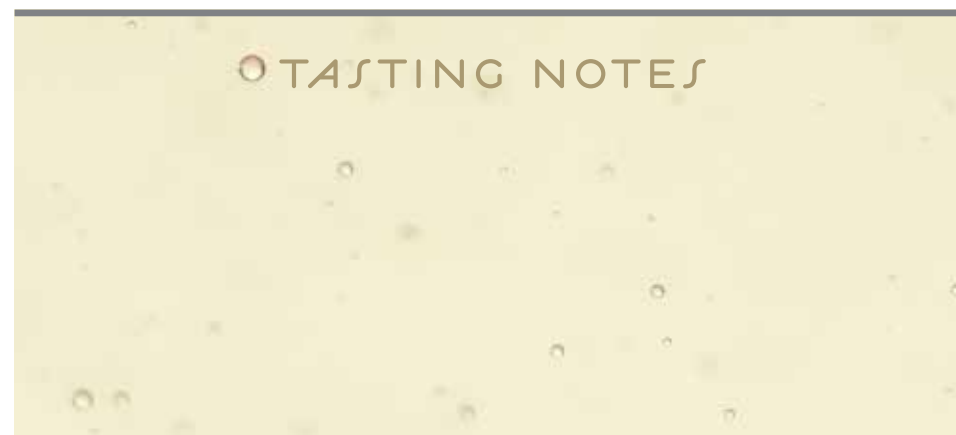
» **Domaine:** Now led by Jean-Pierre Vazart, Domaine Vazart-Coquart is comprised of 30 different parcels, aggregating 11 hectares, within the Grand Cru village of Chouilly.

» **Vineyards:** The *Special Club* is sourced from two highly-prized *lieux-dits* in Chouilly: *La Cerisière* (0.70 ha), and *Montaigu* (0.52ha). They enjoy favorable southwest exposition and are pruned in the Chablis style. They are planted to a density of 7500-8000 vines/ha with an average yield of 60hL/ha.

» **Viticulture:** The Domaine is organic and has been awarded the highest level of 'HVE' certification (*Haute Valeur Environnementale*).

» **Vinification:** Jean-Pierre ferments his grapes in thermo-regulated 50hL stainless steel tanks over selected dry active yeasts for approximately 10 days. Uniquely, he manages to promote simultaneous alcoholic and malolactic fermentation in these tanks. Jean-Pierre stores his reserve wines in a perpetual "Solera," started in 1978, and maintained in a 200 hL tank.

» **Technical Information:** There are 400 cases produced per year. The wine was aged on lees for 6.5 years, has 12% ABV, and a dosage 7.5 g/L with a *liqueur* made from the Solera. This bottle was disgorged July 2014.

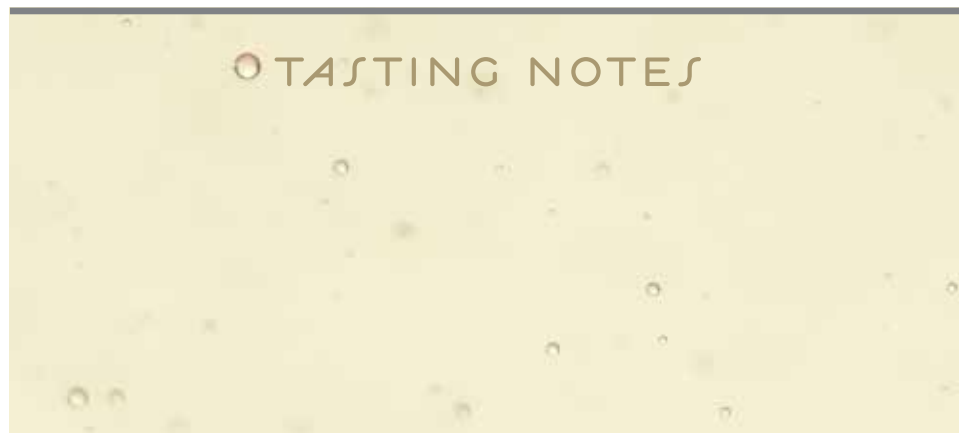


Dom Pérignon Vintage 2006



» The weather in 2006 was mixed, but warm and dry overall. While July was scorching hot, August was unusually cool and wet. The almost summery weather in September made the vintage possible by drying out the few patches of botrytis and maturing the grapes far more than usual. The harvest began on September 11 and lasted nearly four weeks.

The immediate impression is of the mildness of the pure, airy, bright bouquet. A floral, fruity pastel tone then unfolds and quickly darkens into candied fruit, ripe hay and toasted notes, along with hints of licorice.

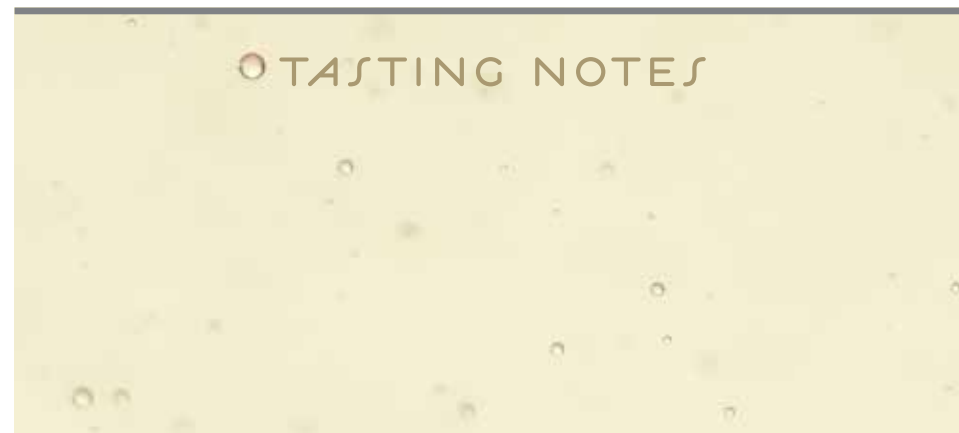


Veuve Clicquot La Grande Dame 2006



» The winter was particularly cold and long. The spring was mixed, but with good conditions for budding. The flowers opened in late June, in what was unseasonably hot weather. The Summer was chaotic, with an August worthy of late autumn. Fortunately, the wines were able to draw on their reserves, to produce an abundant yield of superb quality. Therefore, between 14 and 29 September, we harvested a very fine crop of grapes.

La Grande Dame 2006 is an exclusive blend of our eight classic Grand Crus Ay, Bouzy, Ambonnay, Verzy and Verzenay for the Pinot Noir (53%); Avize, Oger and Le Mesnil-sur-Oger for the Chardonnay (47%)



Veuve Clicquot La Grande Dame Rosé 2006



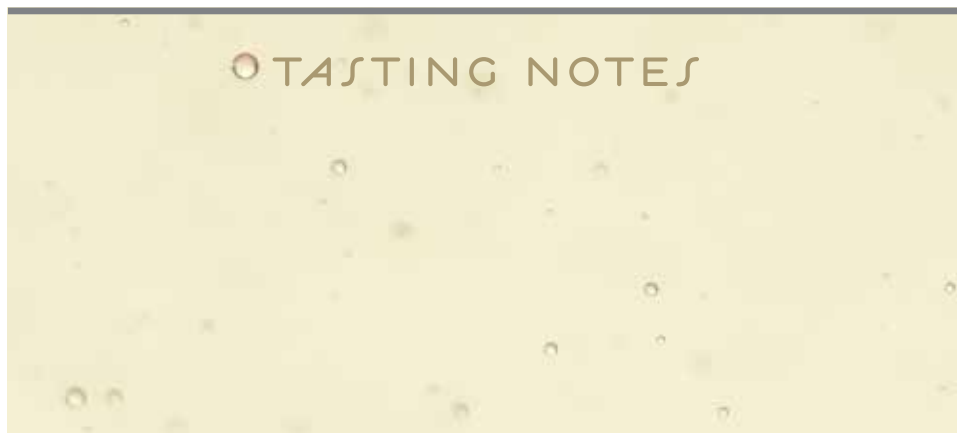
» The basic blend is comprised of 60% Pinot Noir from the Grands Curs of Ay, in the Grande Vallee de la Marne, and Verzenay, Verzy, Ambonnay and Bouzy, in Montage de Reims. Chardonnay is 40% of the blend, and comes exclusively from three Grands Crus: Avize, Oger and Le Mensil-sur-Oger, in the Cote des Blancs. La Grande Dame Rose 2006 is obtained by adding 15% red wine produced entirely from Pinot Noir from the commune of Bouzy. All of the grapes come from Clos Colin, one of our very best vineyards in the heart of this Grand Cru.

» Grape varieties

60% Pinot Noir • 40% Chardonnay • 15% Bouzy Rouge from Clos Colin

» Dosage

8 g/l



Dom Pérignon Rosé Vintage 2004



» The 2004 vintage Rosé has Dom Pérignon's harmony and streamline, and also its particular embracing quality. It is all there, expressed in a way that enhances its classicism. Dom Pérignon is a challenge: creating a specific assemblage to integrate the richness of Pinot Noir in the blending remaining faithful to the style, maintaining the balance. Only the finest grand crus vineyards with adapted soil and best sun exposed parcels to attain the highest maturity can be used. (Ay, Bouzy, Hautvillers) Dom Pérignon Rosé requires a longer ageing: 9 to 10 years in the cellars



Krug Rosé



» Continuing an unbroken line of familial succession, the sixth generation of the Krug family oversees all aspects of production: from vineyard work, to blending and production. Renowned for their uncompromising commitment to quality, the family ferments all base wines in small oak casks; maintains a high proportion of reserve wines - a practice unparalleled in the Champagne industry; and matures all Champagnes for an unusually long period, six to eight years before release. As a grande marque Champagne House, Krug uses only grapes of the highest quality. Sourced from grand cru and premier cru sites in the Champagne region, three varieties contribute to the complexity of the blends: Pinot Noir, for fullness and aging capacity, Pinot Meunier for fruitiness and bouquet, and Chardonnay for finesse and elegance.

TASTING NOTES

ADDITIONAL NOTES

Peter Liem

Peter Liem is an American wine writer, and author of ChampagneGuide.net, an award-winning and highly acclaimed online guide to the wines and wine producers of Champagne. Following nearly a decade in the wine trade, he was a senior editor, critic and tasting director for *Wine & Spirits* magazine, and his writings on champagne, sherry and other wines have appeared in publications such as *The World of Fine Wine*, *Decanter*, *The Art of Eating*, and *The San Francisco Chronicle*. Liem has also served as champagne consultant for the 7th edition of *The World Atlas of Wine*, by Hugh Johnson and Jancis Robinson.

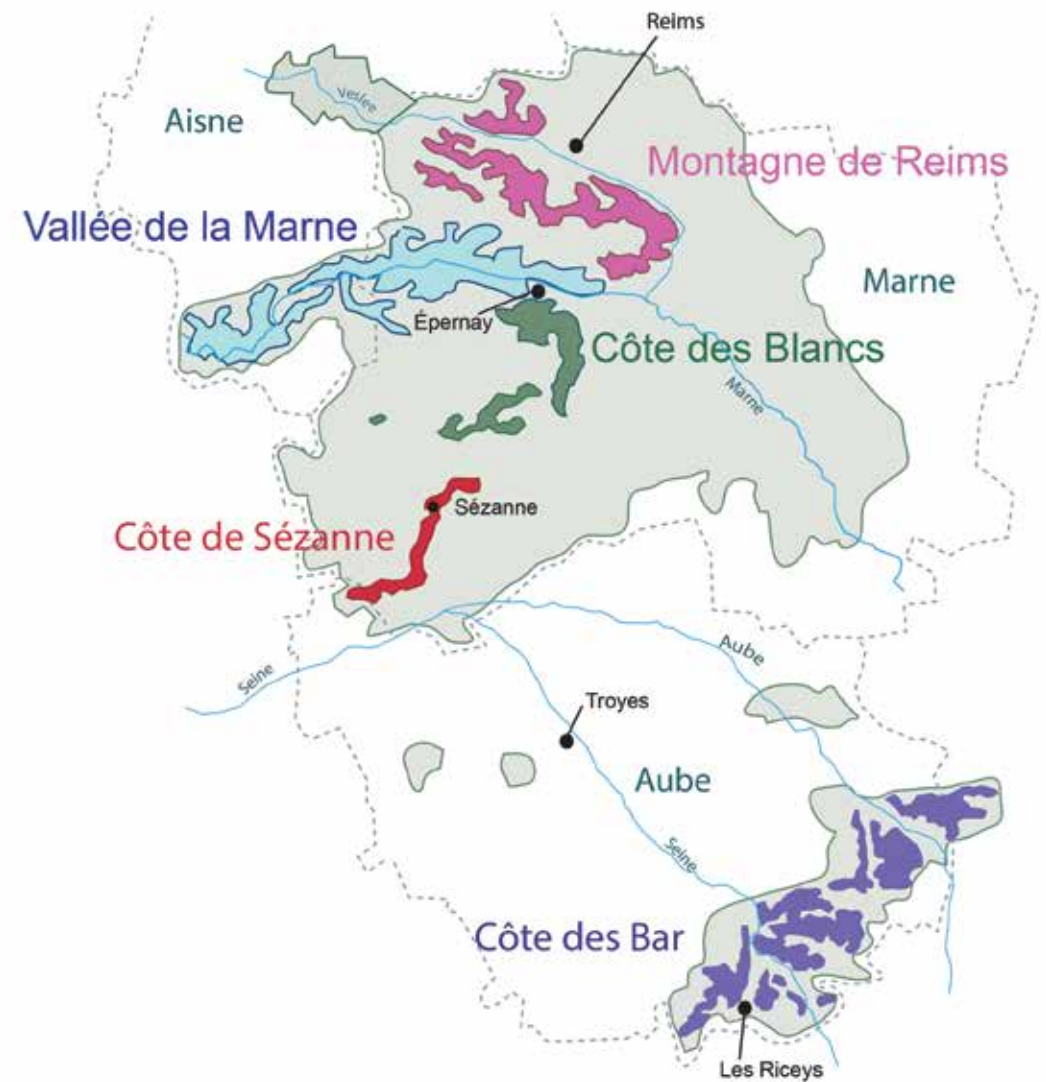


MICHAEL BOUDOT

He recently authored, together with Jesús Barquín, *Sherry, Manzanilla & Montilla*, which Jancis Robinson has praised highly, and which Ray Isle of *Food & Wine* magazine says is “arguably the single best book ever written on sherry.” In addition, he has partnered with Rosemary Gray to create Sherry-fest, the world’s largest sherry event, featuring sherry tastings, educational seminars and sherry dinners with participating winemakers.

Liem formerly lived full-time in the Champagne region, the only wine critic of any nationality to do so. This has given him an unusual perspective on the region, its people and its wines, particularly as a foreigner. Today he divides his time between Champagne and New York City, and he can frequently be found in the sherry country as well. His forthcoming book on champagne will be published by Ten Speed Press in 2017.

The Champagne Region



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