

Champagne Lelarge-Pugeot Extra Brut 1er Cru Blanc de Blancs NV



Beautiful biscuity and citrus aromas herald a flavour of wet stones and lemon, long with a gentle mousse.

Producer Note

Champagne Lelarge-Pugeot is a boutique, organic grower based in Vrigny, a Premier Cru village situated in the north east of Montagne de Reims. The Lelarge family has been making wine since 1789 and Champagne since 1930. Today the estate is headed up by seventh generation Dominique Lelarge, along with his wife Dominique Pugeot and their children. The wines are dominated by Pinot Meunier due to the north eastern orientation of the vineyard. They believe in letting the grapes thrive as naturally as possible in order to express the pure essence of terroir. Biodynamic principles are practised in the vineyard and they were certified organic in 2013. Champagne Lelarge-Pugeot follows a philosophy of minimal intervention in the winery and their handcrafted wines are poised, elegant and a true reflection of the Vrigny terroir.

Vineyard

Made from 100% Chardonnay. The vineyard is spread over 42 distinct parcels in and around the Premier Cru village of Vrigny and is farmed according to organic and biodynamic methods. The vineyard comprises eight hectares and the vines grow over gently rolling hills at altitudes of 150 metres above sea level. The grapes for this cuvée come from a blend of five parcels from Vrigny Premier Cru, where the soils are sandy loam and calcareous marls. The Chardonnay vines are pruned according to the Chablis method. The vineyard is ploughed by horse during the year, to prevent soil compaction, allowing the top layers of soil access to oxygen and boosting the overall health of the soil, vines and grapes. Grasses and plants are used between the vine rows to impart valuable nutrients to the soil. Harvested by hand.

Winemaking

The grapes were pressed using a pneumatic press, followed by a long "débouillage" or settling period. A small amount of sulphur was added prior to fermentation. Alcoholic fermentation took place in stainless steel tanks using their "pied de cuve", which is a technique used in natural winemaking to employ natural yeasts. A small batch of must is used to start a spontaneous fermentation using indigenous yeasts, once this has been deemed successful, this "pied de cuve" is then added to the remaining must to start the fermentation process. Following fermentation, this cuvée underwent natural malolactic fermentation and was bottled the following April. The wine spent four years ageing on its lees in bottle.

Tasting Note

An elegant Champagne featuring an initial crisp acidity which gives way to generous floral, ripe pear, peach and citrus notes, complemented by a subtle twist of orange peel and dried fruit complexity. A beautifully balanced Champagne, full of finesse with a long, lingering finish.

Grape

Chardonnay 100%

Awards

Best Sparkling Trophy Winner,
Wine Merchant Top 100, 2018



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| Winemaker: | Dominique Lelarge |
| Region: | Champagne |
| Sub region: | Champagne |
| Country: | France |
| Alcohol: | 12% |
| Dry/Sweet value: | 1 (1 is dry, 7 is very sweet) |
| Residual Sugar: | 5 |
| Contains Sulphites: | Yes |
| Vegetarian/Vegan: | Yes/Yes |
| Milk/Eggs: | No/No |
| Organic/Biodynamic | No/No |
| Product Code: | 61281NVA |
| Case unit of measure: | 6X75CL |
| Formats Available: | 75cl |
| Closure: | Natural Cork |