

# CHAMPAGNE

— DEPUIS 1889 —

## *Laherte Frères* À CHAVOT

### Les Vignes d' Autrefois

The selected plots have been planted by our forefathers between 1947 and 1953. Since that time, many generations followed one another in order to preserve this patrimony and keep all the qualities of these old vine stocks (some have been planted on franc vine stock).

All this contributes to give birth to this cuvée, a real tribute to our ancestors and to the grape variety Pinot Meunier

Cultural practices : vines growing with the respect of nature.  
Influenced by ecological methods.

#### Assemblage :

100 % Pinot Meunier. However there are a few Chardonnay, Pinot Noir and Pinot Gris.

- Terroir of Chavot : *La Potote, Les Rouges Maisons*. Clay and silty soils quite deep, with a presence of flints and little stones. Chalky subsoils.
- Terroir of Mancy : *Les Hautes Norgeailles*. Clay soils with a little silt. stratum in surface. Chalky subsoil.

#### Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in barrels.
- Malolactic fermentation not made.
- Ageing on lees during 6 months.

Dosage : disgorgment by hand. 2 to 4 Gr /l.

#### Tasting notes :

- Antonio Galloni : Another stellar wine in the range. The old vines confer remarkable depth, texture and nuance while also preserving a good bit of detail. What a gorgeous wine this is. **94 / 100**
- Jancis Robinson : **16,5 / 20** / Tyson Stelzer : **94 / 100**
- Guide RVF : donne du gras, de la densité, un volume à une bouche qui reste perché sur une très haute acidité, entre groseille et rhubarbe. **16 / 20**

