

# JEAN LAURENT

## TECHNICAL NOTES

### CHAMPAGNE JEAN LAURENT NV BRUT BLANC DE NOIRS

*Jean Laurent is the third-generation owner at the estate, but his family has been growing wine in the tiny village of Celles-sur-Ource for centuries. With a strong commitment to sustainable agriculture and an almost fanatical devotion to quality, Champagne Jean Laurent has emerged among the top grower-producers in the Côte des Bar.*

#### VINEYARDS

The estate is situated south of Epernay, in the outlying Côte des Bar region of Champagne (Aube department). Vineyards are in the village of Celles-sur-Ource, with a few parcels in the neighboring village Landreville. 39 acres (30 Pinot Noir, 6+ Chardonnay, 3 Pinot Blanc, small plantings Arbane) planted in distinctive chalky soils, part of a band that stretches from Champagne to Chablis and all the way to the White Cliffs of Dover. Vineyards average 25 to 30 years in age, with the oldest parcels at more than 60 years old. *As an Recoltant Manipulant (RM, French term for Grower Producer) Jean makes Champagnes exclusively from his own vineyards.*

#### APPELLATION

Champagne (Celles-sur-Ource, Côte des Bar, Aube).

#### COMPOSITION

100% Pinot Noir.



#### VITICULTURE

Certified in sustainable agriculture (HVE). Jean carefully limits his vineyard treatments, uses solar panels to generate winery's electricity, and uses reclaimed rainwater for winery operations.

#### WINEMAKING

The house style at Jean Laurent is characterized by single-varietal bottlings, and stainless steel vinification and elevage with full malolactic conversion. 5 vintages, aged 30 months on the yeast. 6g/l dosage.

#### ALCOHOL

12%

#### TASTING NOTES

Great concentration and purity of fruit, with spicy cherry, apricot and nectarine aromas on the nose. Fine bubble texture and racy acidity on the palate.

#### SERVE WITH

Enjoy as an aperitif, or with smoked salmon or cold meats.

#### ACCOLADES

**93 pts, BEST BUY, "Scents of caramel and red-fruit intensity develop as this wine delivers richness through a light and airy structure—the flavors feel substantial without being troubled by weight. This is all pinot noir from Jean Laurent's vines in the chalk soils of the Côte des Bar, the wine building freshness as it opens to scents of flower petals, floral butter, touches of leesy tannins and honeyed sweetness. Toasty and elegant."** – Wine & Spirits, 12/23.

**90 pts** – Vinous Media, 11/15/21.

**90 pts** – The Wine Spectator, 06/21.

**91 pts** – The Wine Spectator, 12/15/19.

**90 pts** – The Wine Spectator, 12/15/18.

**90 pts** – The Wine Spectator, 11/15/17.

**90 pts** – The Wine Spectator, 12/16.

**91 pts** – Wine Enthusiast, 12/15.

**91 pts** – The Wine Spectator, 12/15/14.

**91 pts** – The Wine Spectator, 11/30/13.

**92 pts** – The Wine Spectator, 12/31/12.



Item code 750ml: LAUR0142NV  
UPC code 6/750ml : 097871003537  
GTIN-14 code 750ml : 20097871003531  
Item code 375ml : LAUR0140NV  
UPC code 12/375ml : 097871008471  
GTIN-14 code 375ml : 60097871008473  
Item code 1.5L : LAUR0144NV  
UPC code 3/1.5L : 097871008495  
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