

# JEAN LAURENT

## TECHNICAL NOTES

### JEAN LAURENT 2008 “LA GRIFFE DE L’OURCE” 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 as of 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 a RM (“Recoltant Manipulant” – the French term for Grower Producer), Jean makes Champagnes exclusively from his own vineyards. Savvy consumers have begun to favor Grower Champagnes (“farmer fizz”) over the Grande Marques. Grower Champagnes can offer high quality, a house style and an expression of terroir. Most Grande Marque Champagnes are blended from districts scattered all over Champagne rather than from small, distinctive patches of vines. Jean Laurent is a great example of how profoundly traditional winemaking, estate-grown fruit and fanatical devotion to quality can yield distinctive Champagnes of individuality and character.*

#### APPELLATION

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

#### COMPOSITION

100% Pinot Noir.

#### VITICULTURE

Sustainably-grown. Jean carefully limits his vineyard treatments, uses solar panels to generate winery’s electricity, and uses reclaimed rainwater for winery operations. Certification in sustainable agriculture (HVE) is pending. Vintage bottlings are produced from select vineyard parcels.

#### VINIFICATION

The house style at Champagne Laurent is characterized by single-varietal bottlings (not blends), and stainless steel

vinification and elevage (no oak) with full malolactic conversion. Aged 30 months in tank prior to bottling and then spent 8 years on the lees sur latte and 2 years on the lees sur point prior to release. Bottle aging is takes place on cork (liege) which gives the wines some extra polish. Finished with 6-8 g/l sugar unless no dosage is requested.

#### ALCOHOL

12%

#### TASTING NOTES

Melon, brioche and honey aromas on the nose, with light floral notes. Fine bubble texture on the palate, ending with a long, lingering finish.

#### SERVE WITH

Great as an aperitif, or with seafood or rich, white meats such as veal.

#### ACCOLADES

**93 pts, “Sparkling Ripe and juicy, swathing the palate in a plush texture and offering a rich range of steeped cherry, whole-grain toast, spiced orange peel and golden raisin flavors that echo on the soft and creamy finish.”** – The Wine Spectator, 10/15/19.



#### UPC

750 ml 097871016261



Imported by Hand Picked Selections, Warrenton, VA  
[www.handpickedselections.com](http://www.handpickedselections.com)