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SPARKLING: it has bubbles but it ain't from...

~~Josmeyer Pét Nat, *Chante Pinot*, 2023, Alsace 80.~~

~~-a combination of gewurztraminer, muscat, pinot blanc grapes, planted on soils composed of sand and alluvial elements~~

~~-the grapes are whole cluster pressed~~

~~-fermentation begins in stainless steel, with indigenous yeast~~

~~-the fermenting wine is bottled with 20 grams residual sugar and it completes its journey in the bottle to dryness~~

Case Paolin Asolo Prosecco Superiore Brut Nature (100% glera), *Col Fondo*, 2020, Veneto 70.

-1st fermentation in tank, 2nd fermentation in bottle (aka, *metodo classico*) BUT without disgorgement (aka, *col fondo "with sediment"*). The yeasts remain in the bottle SOOOOOOOOOOO there is going to be some sediment upon finishing the wine, but this indicates the Prosecco is healthy and happy and a fan of Arya Stark.

Denny Bini Lambrusco, NV, Emilia-Romagna --REFRESHING RED WINE ALERT-- 60.

-30% marani, 30% salamino, 20% maestri, 10% grasparossa, 10% ancellotta

-initial fermentation lasting 10 days, with 6 days of skin contact THEN a second fermentation in an autoclave lasting one month, followed by bottling under enough pressure to make Gianni Infantino's head explode

-NOTE: if there ever was a wine to enjoy with a chuck of parm & a piece of prosciut (HELLO JERSEY!), this is it

Wasenhaus Brut Nature, *Burgunder*, 2023, Swartland 130.

-80% spatburgunder, 20% weissburgunder

-spätburgunder was directly pressed then blended with the Weissburgunder. While it is a blend of three vintages (2017, 2019 and 2021) most of the grapes come from the brisk 2021 vintage and from the top single-vineyards (Bellen, Kanzel and Möhlin.)

Testalonga Pet Nat (100% colombard), *I Wish I Was a Ninja*, 2023, Swartland 72.

-initially fermented in stainless steel tanks; then, with 55 grams / litre of sugar remaining, the wine is placed in a bottle where it completes the fermentation; after 10 months, the bottles are riddled and topped with more of the same wine and crown capped again

Alma Fria Sparkling Chardonnay, (100% chardonnay) NV, Sonoma Coast 165.

- 50% perpetual reserve started in 2010 and 50% of the 2021 vintage.
- bottled June 4th and disgorged the following year with zero dosage.

Mari Vineyards Brut, *Simplicissimus*, (100% riesling) 2020, Old Mission Peninsula 80.

-grapes sourced from the Irish vineyard, at the cool northern tip of Old Mission Peninsula / composed of sand and sandy loam.

-whole cluster press into stainless steel, methode ancestral—no sugar additions and no dosage. Aged one year in bottle

-Simplicissimus is: a difficult way to say something simple. It was also a German Satirical magazine featuring bright, bold artistically modern graphics.

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CHAMPAGNE: MONTAGNE DE REIMS (pronounced *rance*) (20,453 acres)

TERROIR: essentially a large plateau (about 12 miles long X 6 miles wide), with outcrops of belemnite chalk / the top of the plateau is covered in forest, with a super cool collection of dwarf trees, called Les Faux de Verzy

GRAPES: 41% pinot noir / 34% meunier / 25% chardonnay

STUFF: this is Champagne's finest pinot noir terroir but the insurgent meunier is surging and chardonnay is the Great interloper / power and intensity dominate the wines...think Roy Maurice Keane, in his Man U. days, hard and firm into the tackle, with a scowl on his face, and no time for wall flowers, as opponents or team-mates.

VILLAGES: 97 in total, including Ambonnay, Bouzy, Verzy, Verzenay, Villers-Marmery, Sillery

Marie-Noëlle LeDru Extra Brut (85% pinot noir, 15% chardonnay), NV 330.

Krug Brut (48% pinot noir, 35% chardonnay, 17% meunier), *164éme Édition*, NV --MAGNUM-- 975.

-uhmmmmm, what does one say here...over 127 wines, from 11 different vintages, were combined to craft this masterpiece

-the youngest wine in the blend is from 2008, while the oldest wine in the blend is from 1990

-maybe the most important part of this wine is that almost 50% of it is from the 2008 vintage, a vintage that is to Champagne as George Best was to football in Northern Ireland...simply magical

-all the wines have their first fermentation in oak but then never see oak again

Bérêche & Fils* Brut, (100% chardonnay), *Les Beaux Regards*, 2022 265.

-disgorged March, 2026, with 2 grams dosage

Bérêche & Fils* Extra Brut Rose, *Campania Remensis*, 2022 245.

-composed of 75% pinot noir, 20% chardonnay, 5% coteaux champenois of pinot noir

-*Campania Remensis* is the Latin name for the area surrounding Reims

-the vineyard is composed of sandy soils over limestone bedrock and is south-facing / elevation of 330'

-the wine remained sur lattes for 36 months, under cork not bottle cap / disgorged April, 2026, with 3 grams dosage

Emilien Feneuil Brut Nature Rose, (100% pinot noir), *Les Goulats*, 2020 275.

-disgorged May 2023, with 0 grams dosage

Emilien Feneuil Brut Nature, (100% pinot noir), *Les Puits & La Pucelle*, 2020 265.

-disgorged May 2023, with 0 grams dosage

Emilien Feneuil Brut Nature, (100% chardonnay), *Le Caqueray*, 2020 --MAGNUM-- 625.

-disgorged May 2023, with 0 grams dosage

Emilien Feneuil Extra Brut, (100% chardonnay), *Cuvee Totum*, 2019 --MAGNUM-- 630.

-disgorged July 2022, with 0 grams dosage

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CHAMPAGNE: MONTAGNE DE REiMS continued...because we can!

Pierre Paillard Extra Brut (100% chardonnay), *Les Mottelettes*, 2018 Bouzy G.C. 305.

-fermented in barrel; aged 48 months sur lattes

-disgorged January, 2023, with 0 grams dosage

Pierre Paillard Extra Brut, *Les Parcelles XVIII*, 2018 Bouzy G.C. --JEROBOAM-- 800.

-70% pinot noir and 30% chardonnay

-80% from the 2018 vintage and 20% from perpetual reserve, fermented in barrel; aged 36 months sur lattes

-disgorged July, 2025, with 0 grams dosage

Marguet* Brut Nature (100% pinot noir), *Verzenay*, 2018 200.

-bottled on June 18th, 2019 / disgorged February, 2023, with 0 grams dosage / 18 mg/L added sulfites

Marguet* Brut Nature (100% pinot noir), *Les Saints Rémys*, 2018 240.

-bottled on June 18th, 2019 / disgorged March 2023, with 0 grams dosage / 19 mg/L added sulfites

Marguet* Brut Nature (60% pinot noir, 40% chardonnay), *Aÿ*, 2017 225.

-bottled on June 27th, 2018 / disgorged March, 2022, with 0 grams dosage / 0 mg/L added sulfites

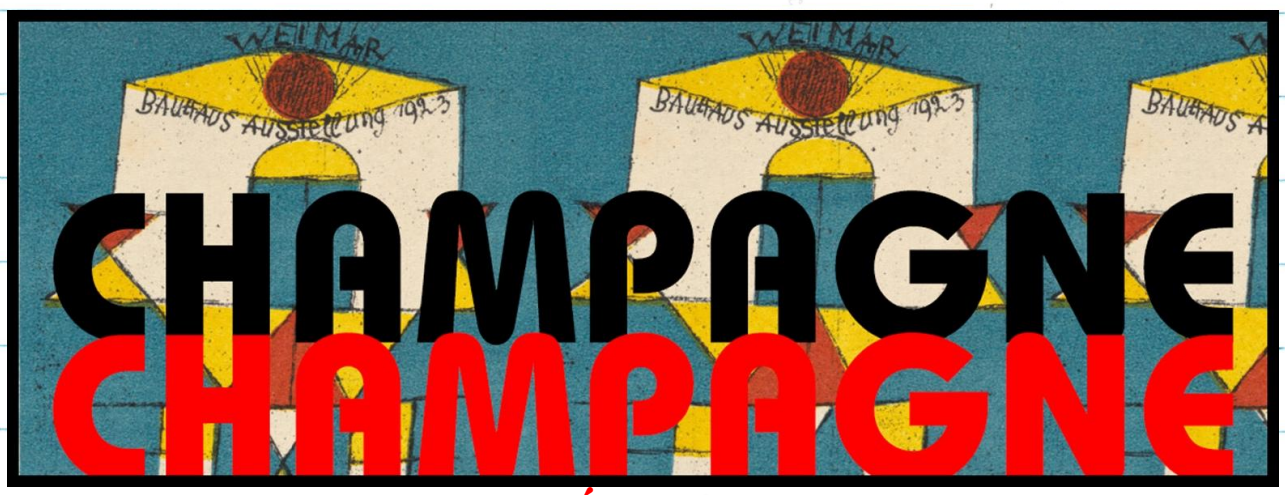
Marguet* Brut Nature (71% chardonnay, 29% pinot noir), *Les Beurys*, 2016 215.

-a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML

-bottled on July 26th, 2017 / disgorged April, 2021, with 0 grams dosage / 20 mg/L added sulfites

*uhmmmmm...far be it for me to say to anyone that they should be paying attention to Champagne and specifically to those Champagnes crafted by BENOÎT MARGUET...alas, I do need to say it because Benoît is kicking regal ass in this rather prosaic agricultural area, that happens to produce the world's most luxurious carbonated beverage. Simply put, Benoît is biodynamic in his vineyard work, minimalistic in his cellar work, puritanistic in his wine's ultimate focus

*Benoit's conversion to NATURAL WINE MAKING AND ORGANIC / BIODYNAMIC FARMING occurred in 2006. His 2-year-old daughter had been diagnosed with a form of leukemia that was linked to the chemical treatments in the vineyards surrounding her school. His mission was now to remove these chemicals from his vineyards. It might sound like an easy task to go organic but the Champagne region had a long history of abusing its terroir. Today, thankfully, the winds of change are taking hold in Champagne and we have Benoit to thank.



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CHAMPAGNE: GRAND VALLÉE (4,517 acres)

TERROIR: the narrower Vallée de la Marne opens up, with more southern exposure, allowing for a more temperate climate / the soil is clay over a chalky bedrock...uhmmm, this is ideal for pinot noir

GRAPES: 65% pinot noir / 19% chardonnay / 16% meunier

STUFF: essentially a southern flank of the Montagne de Reims

VILLAGES: 9 in total, including Mareuil-sur-Aÿ, Aÿ, Dizy, Cumières, Bisseuil

Vincent Laval Brut Nature Rosé, *1er Cru Cumiéres*, NV 500.

-disgorged November 14th, 2022, with ???? grams dosage

Jacquesson* Extra Brut, *Cuvée 742*, NV --MAGNUM-- 1100.

-59% meunier & pinot noir, from the villages of Aÿ, Dizy, Hautvillers / 41% chardonnay from the villages of Avize & Oiry

-disgorged November, 2018, with a dosage of 1.5 grams / composed primarily of vintage 2014 wines

*the house of Jacquesson was founded in 1798; it is now owned by brothers Jean-Hervé and Laurent Chiquet

-they employ sustainable farming practices (nothing manmade comes in contact with the vines)

-primary and secondary fermentations are in old wood foudres

-the *700 series* of wines is meant to be the best interpretation of a specific vintage (its composition is always roughly 75% from a single year + reserve wines) and while it is produced every vintage, its composition is never the same (unlike the Grande Marques' brands). Each new release has a new number (the *#742* is current for 2019; the first in the series was *#728*; *Cuvée #1* was produced in 1898). Starting with *Cuvée 733*, the brothers Chiquet started releasing a late-disgorged version...aka, much longer lees aging...SEE ABOVE

Georges Laval Brut Nature, *1er Cru Cumiéres, Les Hautes Chèvres*, 2018 525.

-disgorged April 25th, 2023, with ???? grams dosage

Georges Laval Brut Nature, *1er Cru Cumiéres, Les Longues Violes*, 2016 1500.

-disgorged April 25th, 2023, with ???? grams dosage

Philipponnat Extra Brut (85% chardonnay, 15% pinot noir), *Clos des Goisses*, 2013 --VINOSITY ALERT-- 899.

-the *Clos des Goisses*, located in the town of Mareuil-sur-Aÿ, is composed of 14 total parcels, totaling 5.83 hectares (in 2013, only 6 of those parcels were utilized), surrounded by a stone wall (that is what the French call a *clos*!). The vineyard has a steepness of 45° (this vertiginous aspect gives the name "Gois" which is a French reference for a *very steep slope*). The soil is all Belemnite chalk (think chalk, think blazing acidity). The vineyard faces perfectly south and rarely has issues ripening the grapes; in fact the grapes generally have two degrees more potential alcohol than their counterparts from elsewhere in the region. Apparently, this parcel was the first *Clos* to ever be vinified and bottled separately in Champagne...maybe in 1956.

-in addition to being a *Clos*, it is also a monopole for Philipponnat.

-the 2013 vintage provided an early flowering, followed by a long, cool harvest, with perfect ripeness, followed by a strict selection = a wine as profound as a magnum opus by Tool...which could be any song by Tool

-the wine was partially vinified in oak (50%) and ML was blocked

-disgorged March, 2022, with 4.24 grams dosage

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CHAMPAGNE: VALLÉE DE LA MARNE (21,958 acres)

TERROIR: the soils are Sparnacian – calcareous marl and clay – with chalk underlying
GRAPES: 72% meunier / 16% pinot noir, 12% chardonnay
STUFF: this is a massive river valley, where meunier thrives...the village of Damery on the eastern flank is planted with 62% meunier while the very nearby village of Cumières in the **GRAND VALLÉE** is planted to 54% pinot noir...now, that is an illustration of terroir
VILLAGES: 81 in total, including Oueilly, Festigny

~~Bérêche & Fils* Extra Brut, (100% meunier) *Rive Gauche*, 2022 210.~~
~~-coming from meunier vines planted in 1969.~~
~~-fermented and aged in 350 and 600 liter barrels. malolactic fermentation is blocked. 3 years in bottle under cork.~~
~~-disgorged November 2025, 3 grams dosage~~

Tarlant Brut Nature (100% chardonnay), *La Vigne d'Antan*, 2004 550.
-disgorged June 5th, 2021 with 0 grams dosage.

Mousse Extra Brut Blanc de Noirs, *Eugene*, NV 140.
-80% meunier, 20% pinot noir. 70% from the 2022 vintage, 30% perpetual blend of 2003-2021
-fermentation and aging in stainless steel, 20 months on the lees -0 grams dosage

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *Cuvée Spéciale*, NV, Damery 295.
-the winemaker is Fabrice Gass, who was the cellarmaster at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
-fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...
-the wine remained sur lattes for 2 years / the final blend is 80% 2022 + 20% 2021
-disgorged in ???, with 6 grams dosage

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *Cuvée Spéciale*, NV, Damery --MAGNUM-- 550.
-the wine remained sur lattes for 2 years / the final blend is 80% 2022 + 20% 2021
-disgorged ???, with 6 grams dosage

Alexandre Filaine Brut (35% chardonnay, 45% pinot noir, 20% meunier), *DMY*, NV, Damery 280.
-the winemaker is Fabrice Gass, who was the cellarmaster at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
-fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...
-the wine remained sur lattes for 2 years / the final blend is 80% 2019 + 20% 2020
-disgorged in ???, with 5 grams dosage

~~Alexis Leconte Brut Nature (100% meunier,), *Arietis*, NV. Vandieres 205.~~
~~0 g/l dosage.~~

Tarlant Brut Nature Rosé (42% pinot noir, 37% chardonnay, 21% meunier), *Zero*, NV 185.
-disgorged February 2024 after spending 5 years on the lees. a blend of the 2018 harvest and reserve wine.

René Geoffroy Extra Brut (53% chardonnay, 32% pinot noir, 15% meunier, arbanne, petit meslier +++), *Terre*, 2010 300.
-a composition of primarily old vine material (50 years of age), from the village of Cumières, with 53% chardonnay (*Les Chenes* vineyard), 32% pinot noir (*Les Barmonts & Demoiselles* vineyards), 15% co-planted meunier, arbanne, petit meslier (*Houtrants* vineyard)
-disgorged May 2022, with 4 grams dosage

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CHAMPAGNE: CÔTE DES BLANCS (7765 acres)

TERROIR: chalky soils...very pure, very exposed...which can only mean one thing: *HELLO CHARDONNAY!*

GRAPES: 98% chardonnay (NOTE: it ain't called the Côte des Rouges!) / 2% pinot noir

STUFF: the name tells you everything...these white slopes are all chalky white soil / the region is roughly 12 miles long, extending south from Epernay (*THE* wine capital, where 90% of the business is bubbles), at an altitude of 500 feet / brightness and electricity and sharpness dominate the wines...think Lionel Messi, on a long, meandering run, with bursts of speed and changes of direction...or don't think about Messi, if you are Sergio Ramos

VILLAGES: 11 in total, including Cramant / Avize / Oger / Le-Mesnil-sur-Oger / Vertus / Chouilly / Cuis

Suenen Extra Brut Blanc de Blancs (100% chardonnay), Oiry, NV 255.

-the soils are silty clay with an Upper Campanian chalk base; the exposure is the north & south; the vines average 45 years of age
-fermented in stainless steel, with a modicum of oak ferment, followed by full ML / the base wine is vintage 2020
-disgorged July, 2023, with 4 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), C + C = Cramant + Chouilly, NV 265.

-the soils are silty clay with an Upper Campanian chalk base; the exposure is the northwest & west; the vines average 40 years of age
-fermented in stainless steel, with a heavy modicum of oak ferment, followed by full ML / the base wine is vintage 2020
-disgorged July, 2023, with 4 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), *La Cocluette* (village of Oiry), 2016 515.

-disgorged July, 2022, with 3 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), *Le Mont-Aigu* (village of Chouilly), 2016 500.

-disgorged July, 2022, with 3 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), *Les Robarts* (villages of Cramant & Avize), 2016 522.

-disgorged July, 2022, with 3 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), *Le Grande Vigne* (villages of Cramant & Avize), 2018 520.

-disgorged July, 2022, with 3 grams dosage

Robert Moncuit Extra Brut Blanc de Blancs (100% chardonnay), 2015 215.

-disgorged October 2022, with 0 grams dosage

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CHAMPAGNE: CÔTE DES BLANCS continued because that is my free will

Chartogne-Taillet Extra Brut Blanc de Blancs (100% chardonnay), *Hors Série*, 2015 — 340.
- -the wine is fermented in oak and then began its sur lattes journey in July 2016
- -disgorged October, 2021 with 2 grams dosage

Roger Coulon Brut Blanc de Blancs (100% chardonnay), 2016 — 310.
- -disgorged October, 2022, with 2 grams dosage

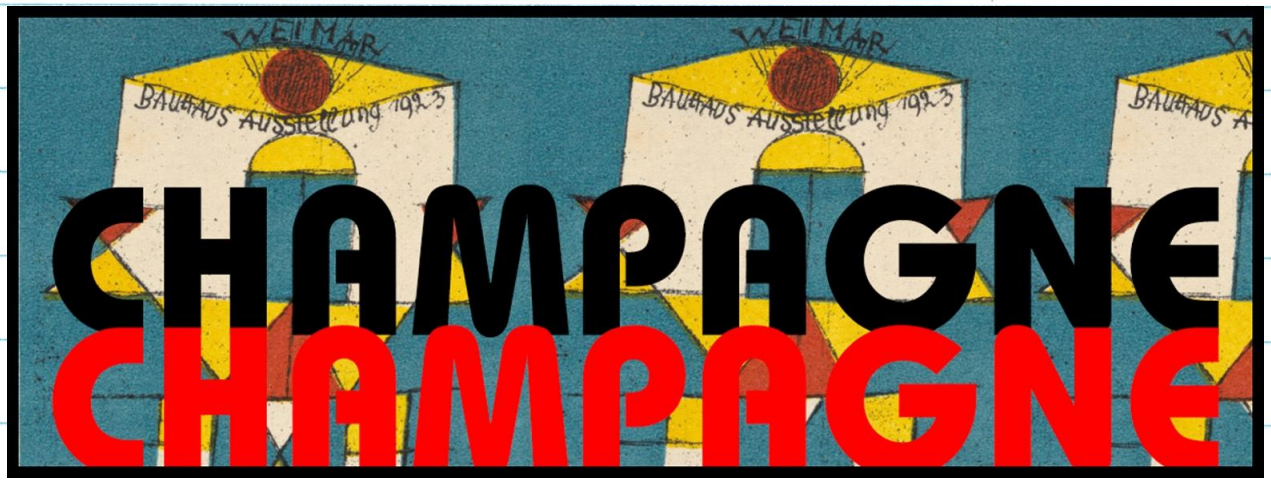
Pierre Peters Brut Blanc de Blancs (100% chardonnay), *L'Etonnant Monsieur Victor – edition TB.16**, NV — 615.
- -the wine is old school wine-making in Champagne: a blend of many parcels, from many vintages = maximum yumminess
- -wines were selected from the best vats (stainless steel / concrete / oak) from the perpetual cuvée, which dates from 1988
- -the final blend (composed of 50% 2016 *Les Chétillons* & 50% 2015 *Réserve Oubliée*) aged 72 months sur lattes
- -disgorged November 8th, 2022, with 4 grams dosage
- *the "TB" references Tim Burton, an artist inspiring the label art created by Victor Peters and the "16" references the base year of 2016

Stéphane Regnault Extra Brut Blanc de Blancs (100% chardonnay), *MixoLydien No. 62* , NV Grand Cru Oger — 220.
- -composed of 60% base wine from 2017 and 40% reserve wine from 2014-2017 solera.
- - disgorged February 2023 with 1 grams dosage

Stéphane Regnault Extra Brut Blanc de Blancs (100% chardonnay), *Lydien No. 80*, NV Grand Cru Oger — 225.
- -2018 base vintage. from a lieu-dit named Le Chemin de Flavigny
- -the juice is aged eight months after 75 percent is fermented in a stainless-steel tank and 25 percent of it in a used 228-liter Burgundy barrel. Then it is aged an additional three years sur lie before disgorgement.
- -disgorged June 2023 with 1 gram dosage

Gallois Bouche Extra Brut (67% chardonnay, 33% pinot noir), *Le Main Sur le Coeur*, 2017 — 250.
- -the wine goes through partial ML, in 15th use Burgundy barrels. Unfiltered.
- -disgorged June, 2025 with 1.5 grams dosage

Gallois Bouche Extra Brut Blanc de Blanc (100% chardonnay), *Nos Terres Blanches*, NV — 175.
- -50% from vintage 2022, 50% from perpetual reserve
- -disgorged June, 2025 with 6 grams dosage



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CHAMPAGNE: ÉPERNAY & COTEAUX SUD d'ÉPERNAY (2965 acres)

TERROIR: essentially a transitional locale from the clay-rich soils and cool climate of the Vallée de la Marne to the intense chalky soils of the Côte des Blancs
GRAPES: 47% meunier / 45% chardonnay / 8% pinot noir
STUFF: most writings would fold this region into the Vallée de la Marne; therefore, the villages closer to this region are dominated by meunier plantings and as one moves east, chardonnay becomes supreme as chalk begins to reveal itself
VILLAGES: 11 in total, including Moussy / Chavot-Courcourt / Pierry

-en route from the city of Albany...I guess I thought the Erie Canal would be a great way to ship stuff

CHAMPAGNE: SÉZANNE (3655 acres)

TERROIR: primarily chalky soils but much warmer than the Côte des Blancs, which is just to the north
GRAPES: 77% chardonnay / 18% pinot noir / 5% meunier
STUFF: most of the growers sell their grapes to negociants
VILLAGES: 12 in total, including Villenauxe-la-Grande / Bethon
WINE IS DELAYED DUE TO LOGISTICS ISSUES...the driver of our Winnebago got lost on the Appalachian trail.

CHAMPAGNE: COTEAUX DU MORiN (2233 acres)

TERROIR: the east side of the Petit Morin River is clay dominant (read: meunier) while the west side of the River is all about chalk (read: chardonnay)
GRAPES: 47% meunier / 40% chardonnay / 13% pinot noir
STUFF: most of the growers sell their grapes to negociants
VILLAGES: 18 in total, including Congy
WINE IS DELAYED DUE TO LOGISTICS ISSUES...the shipment is delayed in Andorra, trying to figure out where Andorra is...

CHAMPAGNE: MONTGUEUX (514 acres)

TERROIR: this is *terroir*: a singular outcropping of chalk, rising up to 300 feet, primarily south-facing
GRAPES: 90% chardonnay / 10% pinot noir...uhmmmm, this really should be pinot noir country but...
STUFF: the plantings are all essentially new, with vines cropping up only in the 1960s BUT, somewhere in the past, this area was known as the *Montrachet of Champagne*
VILLAGES: 1...and that village is called Montgueux, once called *Mons Gothorum*...the *Hill of the Goths*
WINE IS DELAYED DUE TO LOGISTICS ISSUES...the captain of our boat is presently praying to a god named Zlatan

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CHAMPAGNE: CÔTE DES BAR (19,220 acres)

TERROIR: the bedrock is Kimmeridgean limestone and calcareous clay, with a layer of Portlandian limestone on the surface...if this sounds like Chablis, well...this region is closer to the capital of still chardonnay than it is to the wine capitals of Champagne

GRAPES: 86% pinot noir / 10% chardonnay / 4% meunier

STUFF: located near the former capital of the region, Troyes, it accounts for 1/5 of Champagne's vineyards, though it is an area we rarely spoke about back in the 80s, when we were in our Madonna phase. It is located about 70 miles from Epernay and was for the longest time, very much *out of sight, out of mind* to the major houses (so much so that they did not want the region included in the original delimited Champagne zone...a riot ensued, of course, and cooler, Aube minds prevailed). Maybe the greatest endorsement of this area came from Bernard of Clairvaux (of the Abbey of Clairvaux) who apparently planted pinot noir here centuries ago, to supply wines for the king's coronation in Reims. Stylistically, the wines are severe, lean and slightly mean...very much like an Ayn Rand character, named Ayn Rand

VILLAGES: 63 in total, including Les Riceys / Celles-sur-Ource / Landreville / Ville-sur-Arce / Urville

Drappier Brut Nature Rosé (100% pinot noir), *Les Riceys*, NV 215.

- produced using the saignée method. No filtering and minimal sulfites.
- disgorged ??, with 0 grams dosage

Drappier Brut Nature, *Pere Pinot 2*, 2020 315.

- made of 25% of each of the 4 pinot grapes allowed in champagne. pinot noir, pinot blanc, pinot meunier, and fromenteau.
- pere pinot was the nickname for George Drappier, the great-grandfather of the current generation of Drappier winemakers. George was given this name for advocating for replanting the Aube region with pinot noir when many others of his time were focused elsewhere.
- The Pere Pinot project began in 2016 when 3 of Georges grandchildren joined the business and wanted to explore the family's past while paying tribute at the same time.
- From the 2020 harvest, from parcels in Urville. The Pinot Blanc underwent a skin maceration after harvest. Half the grapes were fermented and aged in oak barrels from the Temple forest in Aube.
- disrgorged may 2024, with 1.8 grams dosage

Drappier Brut (55% pinot noir, 45% chardonnay), *Grande Sendrée*, 2010 275.

-the house was founded in 1808 and only sold grapes for much of its early history; in the mid-20th century André Drappier began to bottle his own wine, achieving eternal glory in the 1960s as the preferred Champagne house of the almighty Charles de Gaulle. The 7th generation is being led by Michel, who assumed the reigns in 1979, and the 8th generation is waiting in the wings, with Charline, Hugo, and Antoine pushing for full organic viticultural practices...and more cow bell.
-the spelling of *Sendrée* is incorrect because the vineyard name references a massive fire that brought the town of Urville to its knees in 1838, and the resulting cinders covered this parcel of land...what was once *cendrée* somehow became *sendrée*...
-a single vineyard wine, from a 6 ht parcel, just south of the village; the first vintage of the wine was 1975
-fermented in stainless steel and then aged partially (35%) in old oak barrels / it completes ML / aged 6 years sur lattes
-disgorged July, 2021, with 4 grams dosage