

Diebolt-Vallois 2018 Blanc de Blancs

WineWise Code	KDV-MIL18
Country	France
Region	Champagne
Color/Style	Sparkling
Destemming	Whole Cluster
Fermentation Vessel	Stainless steel
Additional Fermentation Notes	Fermentation in thermostatically controlled stainless steel tanks.
Aging Vessel	100% Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Yeast Protocol	Cultured
Malolactic Conversion	Yes
Additional Maturation Details:	Disgorgement: After 5 years of aging on lees in our cellars
Added Sulfur	Yes
Varieties	100% Chardonnay
Vintages in Blend	2018
Dosage	3 g/L
ABV	12.5
Primary Vineyard Name	Chouilly (Grand Cru), Cuis (Premier Cru)
Soil Types	Calcareous
Elevation (meters)	200
Vine Age	35
Yields (hl/ha)	75
Harvest Method	Hand-harvested

WineWise Notes:

This cuvée was disgorged in February 2025. We were allocated just 60 bottles of this vintage wine, which includes a portion of young-vines Cramant juice.

WineWise Notes on Producer:

We are inordinately proud to have been appointed the California importers for this celebrated Côte des Blancs producer. Because she is married to Jean-Paul Hébrart, we have known and liked Isabelle Diebolt for many years. Presiding over an 11 hectare estate raised to prominence by her father Jean since the 1970's (though they trace their roots to Cuis in the 1500's), she is an indefatigable perfectionist whose vivid wines have won acclaim in all quarters. The majority of their chardonnay vines lie in Cramant (Grand Cru) and Cuis (1er Cru), with additional holdings in Chouilly and Le Mesnil (Grands Crus) and the Côtes d'Épernay. Their small plantings of black grapes are from the Montagne de Reims and the Côte de Bar.

The juice for all their Blanc de Blancs wines is exclusively cuvée. With the exception of the Fleur de Passion, (their tête de cuvee), the wines systematically go through malolactic fermentation. The result is a range that stylishly limns the capacity of chardonnay to offer tautness, fruit and minerality. Drawn from a relatively small geographical expanse, the wines expertly reflect both the bracing particularity of their origin in the north of the Côte des Blancs and the rounder qualities derived from the vineyards towards Épernay – the best of both worlds!

Notes from the Producer:

Tasting notes:

Appearance: Bright golden color with fine bubbles

Nose: Complex and elegant, with aromas of ripe white fruits, citrus, delicate floral notes and chalky minerality

Palate: Balanced, creamy, with a refreshing, subtle acidity, aromas of brioche, honey, minerality, and a long finish

Food pairings: Ideal as a refined aperitif for autumn or winter, or to accompany foie gras, seafood, or cooked or raw fish.

