

# Laurent Lequart N.V. "Blanche d'Andesyne"

## Rose Extra Brut

WineWise Code	KLL-4
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	HEV
Varieties	80% Meunier (included 10% red wines), 20% Chardonnay
ABV	12
Case Size	12x750
Pricing	Discountable
Years in Blend	80% 2019 / 20% Reserve Wines
Bottling Date	20-Mar
Disgorgement Date	22-Jun
Dosage	2.5
Destemming	Complete
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel 90%, Used barrique 10%
Aging Duration (months)	26
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 28ppm
Soil Type	Clay, Sand
Vine Age	30
Yields (hl/ha)	7
Annual Production	200 cases

### Notes from the producer:

We are the 4th generation of winegrowers in the Passy-Grigny area, but only the second one for the winemaking. The first generation, were only grapes growers. This is Claude, Laurent's father, who decided when he started, to make wines. The last and current generation, is now with Laurent since 1988, and the stopped of Claude activity.

After having finishing his training in Avize, Laurent has created his own bran in 1987. The first harvest was made in 1988, and the first production arrived couples of months later with only 2000 bottles produced. We the time, Laurent has focused his activity on his terroir, and especially the Meunier, Emblematic grapes from the Marne Valley. Nowadays, 100% Meunier Champagnes are a part of our "DNA" but not only ... The production is also focused with small production wines, with a specific winemaking or longer ageing.



### WineWise Notes:

A stunningly mineral and chiseled rosé that punches way above its weight. Believe in Meunier!

Passy-Grigny is a village on the river Marne just a few kilometers to the west of Épernay which boasts a co-op that ranks with Mailly and Le Mesnil as among the elect few in Champagne. And our man M. Lequart just happens to be its President! Properly speaking, then, this producer is a Récoltant-Co-opérateur. That is to say, he delivers his grapes to the co-op which then delivers back to him a quantity of wine commensurate with them. It took us a while to fully grasp the complexities of this mechanism, and we admit to some scepticism about it, but all doubts were banished by the undeniable splendor of the wines, that have a torque and clarity of the highest order. This is a tiny domaine offering important champagnes. A recent return visit inspired us to order two new cuvées, which are due to arrive soon.

