

# Léguillette-Romelot N.V. "Cepages d'Autrefois" Brut

WineWise Code	KLR-CDBNV
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	59% Meunier, 18% Pinot Blanc, 15% Pinot Noir, 5% Petit Meslier, 2% Chardonnay, 1% Arbanne
ABV	12
Acidity	4.86
Case Size	12x750
Pricing	Discountable
Years in Blend	82% 2018, 18% Reserve wine 2016
Bottling Date	5/18/18
Disgorgement Date	2/19/21
Dosage	6.5
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel
Aging Duration (months)	36
Filtered	Yes
Fining Agents	Isinglass
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Calcareous
Vine Age	40
Picking	Hand-harvested
Annual Production	7441 bottles

## WineWise Notes on Producer:

The sleepy village of Charly on the very western frontier of Champagne, is home to a number of interesting producers, none more than this newly-discovered house. It was formed by the union of the two eponymous families in 1968, five years after they had joined together with other growers to form a co-operative in Charly. They remain members to this day, though the majority of their grapes are vinified in their own impressive facilities. Proprietors Laurent and Christine took over in 2000 and have always had a brisk trade on the domestic market, particularly with private customers. WineWise is actually their first American customer, and proud to be bringing their thoughtful range of diverse wines to the California market.

The family, including the three children, are all keen amateur musicians – a fact reflected in the names of all their cuvées. The domaine covers 8.2 hectares of vines, which average 40 years of age, including a small plot around the house dedicated to three arcane varieties, called the Clos du Montdorin. The wines undergo systematic malolactic fermentation, and aging en tirage is longer than the average. We were impressed by the finesse and incisiveness across the board.. This is a house that exemplifies the strides being made by ambitious growers in the new era. We now have in stock a significantly increased assortment, so impressive are the current wines. They have divided their range into two lines : the “Classique”, made from the three Pinots, and “Cépages d’Autrefois”, which are based on or include the archaic varieties of Arbanne, Petit Meslier and Pinot Blanc.

It should be noted that tragedy befell the family in the summer of 2018 when Laurent succumbed to illness at the unthinkable age of 45. Christine has taken over the reins and is showing great determination and optimism. This new assortment is testimony to her success.

## Notes from the producer:

This very unique wine has a blend of 6 types of grapes, one of the few wineries working with these varieties in Champagne.

## WineWise Notes:

This latest iteration of the wine formally known as “Festival” draws heavily on the arcane varieties planted in the Clos du Montdorin, a small vineyard situated right at the winery. As such, it is impossible to dismiss comparisons with Aubry. But it stands on its own feet by dint of its seething mass of flavours - white fruits, citrus, salt – and its prodigious length on the palate. It is dosed at 6.5 gm.. It is a blend of 82% 2017 and 18% 2016, vintages that imbue the wine with uncommon nervosity and cut.

