

Georges Rémy NV Quatre Terroirs

No. 19

WineWise Code	KGR-QTN19
Country	France
Region	Champagne
Color/Style	Sparkling
Case Size	6x750
Pricing	NET

WineWise Notes:

From plots in all four villages where he has his holdings. Dosed at a meagre 3.5 gm., it is an imposing but polished wine, blended from the years 2017 to 2014, and marked emphatically but convincingly by oak. JUST 3 3-PACKS ALLOCATED!

WineWise Notes on Producer:

All hail a new star! We were lucky enough to visit and taste with this producer just as he was releasing his first vintage (2014) in June 2018. He has taken his time getting things right, having made still red wine commercially since 2011, and gradually getting his vineyards (in the best parcels of Grands Crus Bouzy, Ambonnay and Louvois, and 1er Cru Tauxières)) to where they were biodynamically certified in 2020.. The average age of the vines is impressively old, and Georges' intention is to enshrine the genetic material by practicing exclusively "sélection massale". Ploughing and tilling have been practised for several years, together with composting (home-made). The estate runs to less than 5 hectares, and Georges vinifies personally only about 20% of his production. So the quantities are absolutely miniscule. Even so, he makes several different wines in an effort to highlight the diversity of his terroirs, which are distributed over 17 separate plots. The house style is to harvest ripe, never chapitalize, and vinify 100% in oak. We have just received our annual allocations, including homeopathic quantities of the most sought-after single parcel wines.

Notes from the producer:

We began vinifying Champagne hillsides in 2011 and had our first harvest in 2014. The plots are located in 4 villages: Bouzy, Tauxières, Ambonnay and Louvois. Viticulture has been organic since 2014 and certified since 2018.

We have been winegrowers from father to son since 1629 and owner of vines in Bouzy since 1812. My grandfather started making wine in 1950. My father took over, before deciding in 1989 to sell all of his production to Champagne Deutz. We still sell part of our production at Deutz.

