

Diebolt-Vallois N.V. "Prestige" Blanc de Blancs Grand Cru

WineWise Code	KDV-PRENV
Country	France
Region	Champagne
Color/Style	Sparkling
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Vessel	Stainless Steel 84%, Cask 16%
Aging Duration (months)	50 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Cultured
Malolactic Conversion	Yes
Additional Maturation Details:	3 years on lees
Added Sulfur	Yes, 55 mg/L
Varieties	100% Chardonnay Grand Cru
Vintages in Blend	51% 2020 + 33% 2018 + 16% reserve perpetual
Dosage	4 g/L
ABV	12.5
pH	3.04
Bottling Date	2021
Disgorgement Date	07/2024
Annual Production	4167 bottles
Certified Vegan	No
Primary Vineyard Name	Cramant, Chouilly, Mesnil/Oger
Soil Types	Calcareous
Elevation (meters)	110-150
Vine Age	35
Yields (hl/ha)	75
Farming Practices	Practicing Organic
Harvest Method	Hand-harvested
Additional Harvest Notes	Chablis

WineWise Notes:

This is a fascinatingly composed wine. 85% is a stainless-steel fermented blend hailing from Cramant, Chouilly and Le Mesnil from the years 2019 and 2018. The balance is a "solera" of reserve wines from the same villages, aged in 40 hl. casks, composed of all the years between 2009 and 2018. With dosage at 4 gm., the effect is dry but not austere, with the oak-aged component adding subtle roundness and depth to the plangent harmonies of the base. A palpably big-time champagne for a modest premium.

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 cuvée), 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:

Jacques and Nadia founded the winery in the 60's. Their children Arnaud and Isabelle joined them in the 80's. Now, the third generation, Ophelie (Arnaud's Daughter) is taking part too. Focusing on Blanc de Blancs, the estate has grown, the family buying land classified as Grand Cru in Cramant, Chouilly, Oger and Le Mesnil Sur Oger.

