

Forest-Marié 2010 Champagne Brut

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| WineWise Code | KFM-510 |
| Country | France |
| Region | Champagne |
| Subregion | Montagne de Reims |
| Color | Sparkling |
| Alcohol by Volume | 12.45 |
| Acidity | 4.35 |
| Residual Sugar | 6.5 |
| Dosage | No Dosage |
| Years in Blend | 2010 |
| Bottling Date | 4/26/2011 |
| Disgorgement Date | 3/16/2022 |
| Annual cases produced | 284 cases of 12 |
| Varieties | 50% Pinot Noir 50% Chardonnay (Premier Cru) |
| Closure | Natural Cork |
| Pumpover or Punchdown? | pumping from bottom to bottom |
| Destemming | Whole Cluster |
| Fermentation vessel | Stainless Steel |
| Fermentation duration | 20-30 days |
| Aging method | Stainless Steel 50%, Cask 50% |
| Aging duration (months) | 8 months |
| Filtered? | Yes |
| Fining agents | None |
| Yeast | Spontaneous |
| Lees Contact or Stirring | Vinification sur lies |
| Malolactic | Yes |
| Added Sulfur | Yes, 32mg/L |
| Vineyard Name | Chaillots, Mont des Chretiens |
| Soil Type(s) | Calcareous |
| Elevation (meters) | 150 |
| Vineyard Aspect | South |
| Vine age (years) | 67-80 |
| Vine Yields hl/ha | 60 |
| Farming practices | Conventional |
| Vine Training Notes | Taille chablis et cordon de royal (viticulture raisonnee) |
| Grape Picking | Hand-harvested |

Notes on the producer:

Situated in Trigny, this producer has quietly developed a following in France, culminating in some top ratings in the Guide Hachette. Thierry Forest (after whom the local mountain is not named) is an unassuming but serious wine-grower who makes authentic, forceful champagnes that exemplify all we have come to love about the récoltants. Particularly notable is his preference for aging his wines much longer than is the norm before release. Almost half the grapes now come from the Premier Cru village of Écueil, home of his wife Gracianne Marié. Otherwise, they have no fewer than 86 parcels distributed in four communes, three of which are Premier Crus. The average age of their vines is 40 years, they have practised the planting of grass between rows for 35 years, and all grapes are harvested by hand. Fermentation is conducted with natural yeasts. Son Louis is now also on board, and has already created a cuvée of his own. He is clearly a chip off the old block!



WineWise Notes:

An equal blend of Chardonnay and Pinot Noir, entirely from the Écueil holdings, this is an excellent successor to the much-lauded 2008. Slenderer and, in a way, finer, it whirls like a dervish in a manic frenzy of sinuous, barely torrefied fruit, and ends with an explosion of salt.