

## Diebolt-Vallois N.V. "Tradition" Brut

WineWise Code	KDV-TRANV
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	40% Pinot Noir, 10% Pinot Meunier, 50% Chardonnay
ABV	12.5
Acidity	3
Case Size	12x750
Pricing	Discountable
Years in Blend	2017, 2018
Bottling Date	2019
Disgorgement Date	7/14/05
Dosage	3g/L
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	Concrete
Filtered	Yes
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Cuis, Epernay, Vallée de l'Ardre, Côte des Bar
Soil Type	Calcareous
Vine Age	35
Yields (hl/ha)	75
Picking	Hand-harvested
Annual Production	800

### WineWise notes on the wine:

Textbook champagne blend of all three grapes and three different years (2015, 2014 and 2013). Dosed at 6 gm., it has impeccable balance, unexpected vinosity and entirely delicious flavor. The value is exceptional.



### Notes on the 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 cuvee), 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!

