Champagne Brut Blanc de Noirs, Henri Chauvet NV

White | France | Champagne | 12.5% | Dry sparkling | Technical Cork
80% Pinot Noir, 20% Pinot Meunier in addition to 1

In a nutshell:

Rilly-la-Montagne, where Chauvet are based, is one of the grand cru (100% rated) villages for Pinot Noir. This blend of Pinots Noir and Meunier enjoys extended time on the lees, so it is soft and supple by the time we get it.

Viticulture:

The selection comes from several sites in a small 3-hectare plot near Rilly-la-Montagne. The vineyards are all HVE3 certified.
Classification: Conventional
Harvesting Method: Manual

Vinification:

Everything at Damien and Mathilde Chauvet's Champagne house is done by hand. This includes the meticulous riddling of the bottles, where the wine rests two years on the lees. The average annual production for the producer is just 28,000 bottles.
TA 12.5 | RS 7 | SO2 60mg/l (Total)

Price:

75cl Bottle £32.50 Case (6 bottles) £194.98
CH350NV3

Tasting Notes:

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Click here to watch Damien Chauvet of Champagne Henri Chauvet taste and discuss this wine in episode two of our online series 'A Glass with our Growers'.