

CHAMPAGNE LEVASSEUR NOIR DE TERROIR EXTRA BRUT / CHAMPAGNE A. LEVASSEUR / 2013 / CHAMPAGNE / FRANCE

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PRODUCER

David Levasseur is a passionate nonconformist. His micro-grower Champagne house, set up by his grandfather in the 1940s and assuming its name from his father Albert, produces around 35,000 bottles per year from organic grapes. Here in the heart of the Montagne de Reims national park, David has embarked on a sensory journey to unpick the intricate terroir of his little corner of Champagne, while giving a leading role to Pinot Meunier, too often the supporting act.



VITICULTURE + VINIFICATION

Two small plots, “La Fontinette” of Châtillon-sur-Marne, planted in 1998, and “L’Olivière” in Cuchery, the second being nicknamed “The vine of the grandfather” because it was planted in 1990. These two plots have received special pruning operations called Cordon and Chablis. They represent the essence of our Pinot Noir. Vinified in small tanks, “Noir de Terroir” is produced with constant care and precision to become a unique terroir product.

TASTING NOTE

A majestic Blanc de Noirs from two tiny plots, limited to no more than 1,500 bottles depending on the vintage. Very distinctive aroma. Herbaceous, rhubarb, nectarines and strawberries, some floral aroma of saffron, and autolytic aroma of baking spice. Structured and savoury on the palate, with a fine mousse, a hint of tannin and some redcurrant fruit. Astounding.

FACTS + STATS

WINEMAKER	DAVID LEVASSEUR
VARIETIES	100% PINOT NOIR
APPELLATION	CHAMPAGNE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	4 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	30 MG/L
CASE SIZE	6

