

GRAFT  
WINE COMPANY

## RUE DU SORBIER BRUT NATURE / CHAMPAGNE A. LEVASSEUR / NV / 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.

AL  
CHAMPAGNE  
A. Levasseur  
ÉVEILLEUR DES SENS  
— À CUCHERY —

### VITICULTURE + VINIFICATION

Organically farmed (certified Terra Vitis) Champagne blend dominated by Pinot Meunier, from David's oldest plot: Les Gautelleries, planted in 1973. Stored for 2 weeks at -2°C, no filtration before the wine was bottled in April. Fermentation was done with selected yeast, inox tank. This drier style of Champagne is aged for four years on the lees. Malolactic fermentation was completed after the first fermentation.

### TASTING NOTE

Organically farmed (certified Terra Vitis) Champagne blend dominated by Pinot Meunier, from David's oldest plot: Les Gautelleries, planted in 1973. The rue du Sorbier is home to David (at number four) and his family winery (at number six). His Brut Nature has gingerbread and honey aromas with pronounced minerality (wet wool), then saline and mineral without the sky high acidity you would expect.

### FACTS + STATS

WINEMAKER	DAVID LEVASSEUR
VARIETIES	80%% PINOT MEUNIER, 15%% PINOT NOIR, 5%% CHARDONNAY
APPELLATION	CHAMPAGNE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	0 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	35 MG/L
CASE SIZE	6

