

CHAMPAGNE LEVASSEUR RUE DU SORBIER BRUT / 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.



VITICULTURE + VINIFICATION

This a champagne produced from the grape harvest in the oldest plot of the House (1973), located at a place called "Les Gautelleries" in Cuchery. In this little plot, I get grapes of very high quality and create a blending faithful to the grape variety of its vines: 80 % Meunier, 15 % Pinot Noir, and 5 % Chardonnay. Both alcoholic fermentation and malolactic fermentation under controlled temperature in inox tank. Stored at cool for 2 weeks at -2°c, no filtration before the wine is bottled in April. malolactic 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). This spends three years on the lees, the prerequisite for more prestigious vintage Champagne. Dosage is 9.5 grams. Mid lemon colour, flavours are vibrantly citrus, really quite fruity, and some custard tart. A fine mousse.

FACTS + STATS

WINEMAKER	DAVID LEVASSEUR
VARIETIES	80%% PINOT MEUNIER, 15%% PINOT NOIR, 5%% Chardonnay
APPELLATION	CHAMPAGNE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	9 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	38 MG/L
CASE SIZE	6

