

CHAMPAGNE
Gaston Chiquet
PROPRIÉTAIRE - RÉCOLTANT

BLANC DE BLANCS D'Aÿ - BRUT - GRAND CRU

Datasheet – 2017 January 15th



Blend

100% Chardonnay.
Base wine harvested in 2012.

Terroir

Vineyards around the village of Aÿ.
Blended exclusively from white (Chardonnay) grapes grown in an area known for red grapes. The product of more than one harvest, this non-vintage Champagne highlights the unique character of the terroir rather than a particular year.

Soil

Clay and limestone on belemnite quadrata chalk.
This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Vines

Average age: 25 years.
8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

Harvest

Grapes harvested by hand in September, transported in vented crates.
Hydraulic presses of 4,000 kg.

Vinification

By parcel. Static settling 15 to 20 hours. Alcoholic and malolactic fermentation, tartaric stabilization in small-volume, temperature controlled tanks during 3 to 4 months. Bottled 4 to 6 months after harvest. Aged on lees 3 years on average.

Volume

750 ml bottles, 1500 ml magnums

Alcohol content: 12,5% vol.

Dosage: 8 g/l.

Tasting Notes

Vibrant yellow-green hue, fine mousse.
Delicate and fruity nose: citrus, pineapple, grapefruit with a hint of lemon.
Lively palate with the finesse of Chardonnay: citrus, white flowers, mandarin. Long finish.
Apéritif Champagne par excellence.