

CHAMPAGNE
Gaston Chiquet
PROPRIÉTAIRE - RÉCOLTANT

Spécial Club Brut 2011

Datasheet – 2017 November 1st



Since 1971, a group of winegrowers representing the most renowned crus of the region have come together as the Club Trésors de Champagne.

The principle aim of this group is to uphold three principles – authenticity, originality and meticulousness – and to increase knowledge of their very best Champagnes through the “Special Club” cuvées.

Each member uses grapes harvested on their own land to ensure typicity and character rather than a common product. A selection of blends is submitted to the rigorous regulations and standards of oenologists and winemakers expert in the Champagne tradition. Only those that pass the test are deemed worthy of the Club Trésors label and presented in the Club’s elegant, exclusive bottle.

Blend

70% Chardonnay, 30% Pinot Noir

Terroir

Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

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: 27 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. Bottled 4 to 7 months after harvest.

Aged on lees a minimum of 7 years on average.

Volume: 750 ml bottles.

Alcohol content: 12% vol.

Dosage: 8 g/l.

Tasting Notes

Golden yellow hue with a hint of green, Fine mousse. Fine nose: fresh, elegant, floral.

Fresh and balanced palate; hazelnut, quince paste in the long finish. An elegant vintage.