



Depuis 1687

Champagne
TARLANT



BAM!

Blanc - Arbanne - Meslier

■ **BAM** as Pinot **B**lanc, **A**rbanne, Petit **M**eslier. These precious but unpredictable grape varieties have almost disappeared from Champagne grounds. Preserved by vine-grower wisdom and transmission between Tarlant generations, they now rise again in Oeuilly. This uncommon Champagne is the liveliest and most spontaneous expression of forgotten grape varieties.

Harvest: September, 2007 & 2008

Grapes: 18% Pinot Blanc, 18% Arbanne, 64% Petit Meslier

Terroir: Vineyard "Four à Chaux - les Sables" in Oeuilly (Marne Valley), limestone, sand and silica.

Vinification: Vinification in oak barrels. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

Bottling: 7th May 2009

Disgorging: 2014 - Manual (see back label for exact date)

Dosage: 0 g/L - Brut Nature



References:

Revue du Vin de France Guide : 16.5 / 20

"Long, fine, full of nuances, tangy,... luscious, excellent..."

