



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 2009 + Perpetual Reserve

Grapes: 25% Pinot Blanc, 25% Arbanne, 50% 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: 4th May 2010

Disgorging: Manual, from 2017 (see rear label for exact date).

Dosage: 0 g/L - Brut Nature

Appearance: Light gold and dynamic bubbles.

Nose: Varietal expression of the wine on plants and rhubarb. BAM unveils then slightly smoky notes and candied lemon and white pepper aromas.

Mouth: Biting and incisive with an acidic thread. An explosive discovery for the palate.

Food & wine: Striking champagne that will enhance a veal tajine with dried lemon and saffron.



 **References:**

Revue du Vin de France Guide : 17 / 20

"A delicious, racy, gastronomic Champagne."

