



Depuis 1687

Champagne
TARLANT



Cuvee Louis

■ A paean of respect for nature and tradition, the **Cuvee Louis** draws you into its profoundly truthful universe. Being cask fermented, it has a complex structure and its unique bouquet allies power and richness, balance and generosity.

Harvest: 2000 & 1999-1998-1997-1996

Grapes: 50% Chardonnay 50% Pinot Noir

Terroirs: Vineyard "Les Crayons" in Oeuilly (Marne valley). Chalk. 65-yrs old vines.

Vinification: Vinification in 4-wine oak barrels. No malolactic fermentation. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

Bottling: May 2001

Disgorging: See date on rear label. Manual.

Dosage: 0 g/L - **Brut Nature**



To the eye, golden yellow robe, deeper hints, finely crystalline mousse.

Nose: Generous and powerful, with woody, appetising hints (of dried fruit, vanilla, grilled).

Mouth: Superb, full, round and complex. Palate sweetly honeyed. A broad, mature and vinous wine, with good cellaring potential.

Food & Wine: An exceptional champagne for rare and special moments, for Haute Cuisine. The Cuvee Louis is the champagne par excellence to accompany your moments of contemplation.



References:

Parker : *"Elegant Champagne of the highest level - 93 pts "*

Richard Juhlin : *90-93 pts*

Hugh Johnson : *"Remarkable"*

Tom Stevenson : *"Rich and tasty"*

Vintage Magazine :

"Champagne of connoisseurs for connoisseurs"

Harpers Magazine : *"Superb"*

Guide Hachette : *3-star*

Gerhard Eichelmann : *******

