



CHAMPAGNE
CAILLEZ LEMAIRE

Caillez Lemaire | Cuvée Jadis 2011 1^{er} cru

Once upon a time...

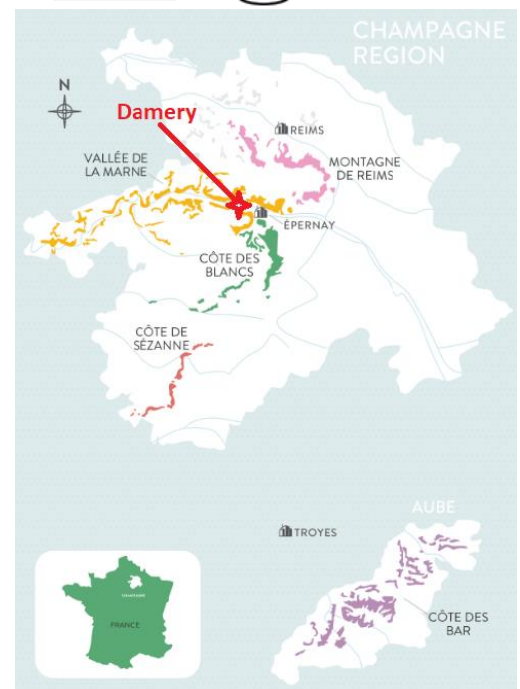


- **Dosage** - 5 g/l
- **No Malolactic fermentation**
- **Terroir: Cumières and Hautvillers**
- **Vinification** - 60% Chardonnay, 30% Pinot noir and 10% Pinot Meunier – 100% oak barrels - pressed with a pneumatic membrane - using juice produced solely from first press (tête de cuvée)
- **Nose:** The first nose is quite open, very aromatic. The expression offers notes of stewed fruits, liquorice, honey, and butter croissants. Then bourbon vanilla and melted butter mark the aging in barrels of the cuvée. After long minutes, nougat, quince paste, and spices appear - a very complex and accomplished nose, offering a wide aromatic palette (fruit, maturity, 'yeast' aromas, woody).
- **Mouth:** The attack is tender, immediately marked by the density of the wine. Then the mouth is wide and fleshy. The acidic structure stands back, just like the effervescence which delicately tickles the palate. In retro-olfaction we find nougat and melted butter. Then a warm cashmere feeling emerges. The finish is persistent (more than 15 seconds of persistence!), tangy and warm, oily and slightly chalky.

Virginie and Laurent Vanpoperinghe uphold the values of their family Champagne house which was passed down to them at the ages of 22 and 20 years respectively.

They promote biodiversity and healthy root systems through the use of alternative methods that allow the propagation of ground cover between the vines and careful ploughing of the soil. They excluded the use of insecticides many years ago. After eliminating the use of chemical weed killers, they began the process of conversion to organic farming which they will be fully accredited for the 2023 harvest. They are especially concerned about preserving the quality of water, which is so susceptible to chemical residue.

Furthermore, they have discovered that an approach in favour of restoring the flow of nature reinforces the complexity, freshness and identity of the wines. Their vineyards consist of the following grape varieties: 2.5 hectares of Meunier, 2 hectares of Chardonnay and 1.5 hectares of Pinot Noir.



Caillez Lemaire champagnes are sourced, imported and distributed by Propellis:
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