

Caillet Lemaire | Pur Meunier Millésime 2016

Zero dosage | Organic | Damery, Vallée de la marne

Immerse your senses in our 'panier de fruit'



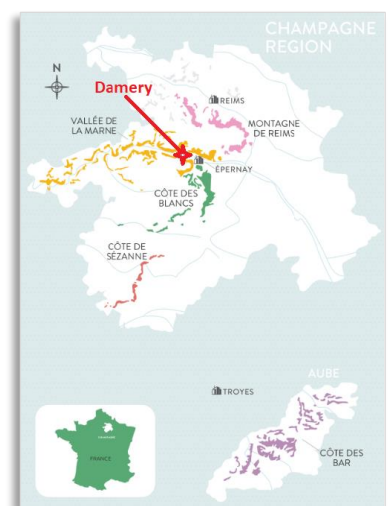
- **Dosage:** 0 g/l - **No Malolactic fermentation** – **Ageing:** 5 years on lees
- **Vinification:** 100% Pinot Meunier – 100% oak barrels from Damery forest - pressed with a pneumatic membrane - using juice produced solely from first press (tête de cuvée)
- **Nose:** The first nose is very open and seductive. It offers rich aromas of grape must, blue plum, baguette bread, candied cherries on a balsamic base. Gradually it evolves towards notes of spices, melted butter, pecan nuts and Ratafia. The ensemble is successful, rich, mature and evolves well in the glass.
- **Mouth:** The attack is large then the creamy and caressing sensation appears. The effervescence is perfectly melted into the body of the wine. Quite vinous and structured in acidity, warm too, it goes perfectly with the effervescence. The result is a Jersey-like texture with aromas of bitter almond and liquorice juice. The second part of the mouth remains greedy, despite the lack of dosage and the presence of light tannins. The finish prolongs the impression of gluttony, to finish more mischievous with a slightly tannic and saline hint.

The Grower

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, they will be fully accredited for the 2023. They are concerned about preserving the quality of water, which is so susceptible to chemical residue. They believe that an approach in favour of restoring the flow of nature reinforces the complexity, freshness and identity of the wines. Their vineyards consist of: 2.5 hectares of Meunier, 2 hectares of Chardonnay and 1.5 hectares of Pinot Noir.

The Terroir

The terroir navigates from the attributes of chalk on thin top soil to clay-rich soil of various depths, and through complex mixes of silt and sand with an occasional intermingling of clay.



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

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