



scott paul
wines

Champagne Club!

Fall 2014

Welcome to the latest edition of the **Scott Paul Champagne Club** – a twice-yearly tutored tasting and exploration of some of the most fascinating sparkling wines on the planet – Grower Champagnes.

This club functions just like our **Burgundy Club** (*and if you're not already a member, call Kelly Karr at 503-319-5827*). The wines in each 6-bottle shipment have been specifically selected to help educate and illustrate – each shipment is essentially a Champagne seminar-in-a-box. You can use all of this to stage your own tasting seminar at home, or of course you can just drink the wines and enjoy them. Whichever path you choose – there's lots of good bubbly in your future!

This shipment is a study in **Low or Zero-Dosage Champagne**. Over 98% of Champagne has some sugar added as the last part of the winemaking process. Most Champagnes you will ever encounter are designated as “Brut” – which means they may have up to 12 grams per liter of added sugar. Most of the mass-produced big brands, like Moët or Veuve Clicquot, use the maximum amount of sugar allowed in their Brut bottlings. “Extra-Dry” Champagnes can have as much as 20 grams of sugar per liter added. (By the way, it is likely the sugar that's to blame for your headache the morning after a few glasses of cheaper or sweeter Champagne.)

In the 18th, 19th, and the early part of the 20th centuries, most Champagne was indeed very sweet – with up to 300 grams per liter of added sugar! Tastes have changed over the centuries, and now the world enjoys a much drier version of bubbly, with the majority of production now at the “Brut” level. (The name first appeared when British customers started asking for drier Champagnes, so the producers made special bottlings with less sugar for those British “Brutes”.)

Now, with the emergence of hundreds of quality-focused grower-producers in Champagne, we're seeing more and more wines made with much less sugar added – and often none at all. These wines are what we'll be exploring in this package, with two wines that have less than 6 grams per liter of added sugar ("Extra-Brut"), and four wines with no sugar added at all ("Brut Nature").

In order for Champagnes with little or no added sugar to be delicious and enjoyable, great attention must be paid to the viticulture, and to picking the grapes at higher levels of ripeness than is typical in the region. Adding a bunch of sugar is a convenient way to mask under-ripe grapes, lousy winemaking, and all sorts of flaws. With little or no sugar added, there's nowhere to hide, and all you see is the real deal. You can't fake it at the Extra-Brut or Brut Nature levels – the wines just plain have to be really good.

There are a number of producers making Extra-Brut or Brut Nature Champagnes these days that are fairly awful. These tend to come from producers that are doing it because it is "trendy". The underlying wines need be spectacular to begin with, otherwise the finished product can be shrill, lean, tart, overly acidic and just plain harsh. Not all Champagnes are born to carry little or no sugar. One cannot force the issue. One must remember that Champagne is first and foremost a wine, and great wine can only be made from great grapes.

In your package are six excellent examples of how good these wines can be, each showing different facets of what low or no-dosage Champagnes are like at their very finest. If you haven't had much experience with Champagnes like these, be aware that they are very different from what you are likely used to. I encourage you to drink them with food, as they are at their best when paired with the likes of truffle-salted French fries or popcorn, hard cheeses like Comté or Gruyère, or a nice mushroom paté on fresh baguettes. Yum!

For those of you new to the club, or if you just want to brush up, we'll review the Champagne basics first. If you're already up to speed on all that, feel free to skip ahead to all the info specific to this shipment...



Grower Champagne

We import exclusively, and this club features exclusively, **Grower Champagne**. Grower Champagnes are simply wines produced *100% from vineyards that are owned by the producer*. It may surprise you to learn that over 88% of Champagne is **Negociant Champagne** – meaning that the wines are made with grapes purchased from dozens to hundreds of different growers from throughout the region.

The big names that you are likely familiar with – Moët et Chandon, Veuve Clicquot, Mumm, Roederer, etc. – those are negociants. They produce millions of cases of wine, in an industrial fashion, from fruit grown mostly not by themselves, but by thousands of smaller growers across the 319 villages that make up the Champagne viticultural region.

Grower Champagnes, on the other hand, are made by small, family producers, growing grapes and making wines exclusively from their own vineyards. This is analogous to the small, family estates of Burgundy. The typical Grower Champagne producer makes fewer than 5,000 cases per year (in fact less than a dozen make more than 6,000 cases). There are nearly 5,000 of these small grower-producers in Champagne, *but fewer than 200 of them are available here in the U.S.!*

Most negociant Champagne is mass-produced, often over-priced, and can be quite lacking in character. (A very small portion of it however, is outstanding, and in fact can be among the best in all of Champagne.) Negociant Champagne is hugely successful, and is certainly the world's most celebrated wine.

Unfortunately, most of it just isn't very good. They produce 88% of the wine, but own only 12% of the vineyards. Their production methods are designed to bring the wines down to a lowest common denominator. Hence our motto – ***Friends don't let friends drink negociant Champagne!***



Champagne 101

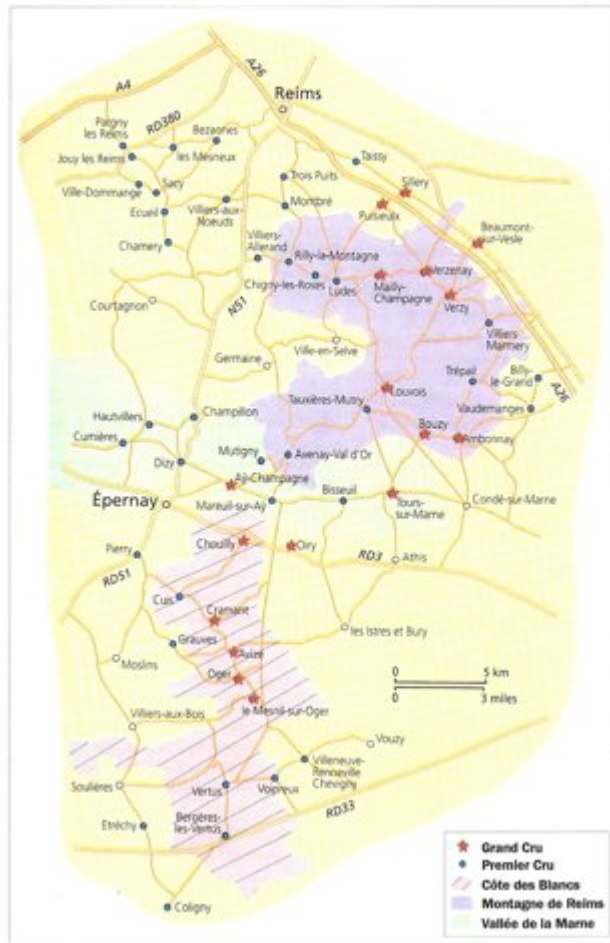
- Champagne is the largest AOC (**A**ppellation d'**O**rigine **C**ontrôlée) in France. It covers a whopping 76,000 acres of vineyards, across 319 small villages and towns. Only wine made from this delimited area can be called Champagne. Sparkling wine made from other regions in France carries the appellation *Crémant*.
- There are nearly 20,000 vineyard owners in Champagne. Only about 5,000 of them produce wine from the grapes they grow. The other 15,000 sell all of their grapes to the large negociant houses.
- There are five distinct sub-regions of Champagne:
 - **Montagne de Reims** – Encompasses several villages surrounding the city of Reims (pronounced “Rance”). Pinot Noir is the predominant grape grown here, but there is significant Chardonnay and Pinot Meunier as well.
 - **Valée de la Marne** – Many villages strung along the Marne river, which cuts across Champagne from East to West. The largest percentage of acreage is planted to Pinot Meunier.
 - **Côte des Blancs** – As the name suggests, this is white grape territory. Virtually everything in this sub-region is Chardonnay.
 - **Côte de Sezanne** – A region on the rise. All three grapes are grown here.
 - **The Aube (or the Côte des Bar)** – An area on the rise, with a new generation of quality-focused growers emerging. This is where much of the most exciting, cutting-edge Champagne is coming from.

The first three regions listed above account for the vast majority of Champagne production, though the Côte de Sezanne and the Aube are growing rapidly.

Below is a map with a good overview of the entirety of the Champagne appellation, followed by a map focusing on the three main sub-regions.



Map of Champagne



- Vineyard classification is radically different in Champagne than in Burgundy. In Burgundy, it is each individual piece of vineyard land that is classified. In Champagne, the *entire village* is classified – every vineyard within the boundaries of a village is given the same classification (though in fact certain sites within the village are clearly better than others, so this is a seriously imperfect system).
- Each village is given a numerical rating, on a scale of 100 percentage points. Champagne village ratings are as follows:

Grand Cru – Villages rated 100%

Premier Cru – Villages rated 90-99%

Deuxième Cru - Villages rated 80-99%

There are only 17 Grand Cru villages – noted in red stars in the map above. The most familiar names among them would be *Bouzy*, *Ambonnay*, *Oger*, and *le Mesnil-sur-Oger*.

The percentage points refer to the price paid for grapes from each village by the negociants. Say the top-line price for a ton of Pinot Noir is set at \$4,000 for this vintage. If you were selling grapes from a vineyard in a Grand Cru village, you would receive 100% of that price, the full \$4,000. If you were selling grapes from a Premier Cru village rated at 95%, you would receive 95% of the top price, or \$3,800 in this case.

- There are three main grape varieties grown in Champagne:

Pinot Noir – which accounts for 37.5% of all plantings

Chardonnay – which accounts for 27.5%

Pinot Meunier – which accounts for 35%

- Additionally, there are four “other” grapes allowed in Champagne, but they are rarely seen today. They are – *Fromenteau*, *Petit Meslier*, *Arbanne*, and *Pinot Blanc*
- Pinot Meunier is a grape little seen outside of Champagne. It is extremely valuable as a blending grape, and adds lovely aromatics and light-bodied fruit to the wines, but is not often used on its own, neither in Champagne nor in still wine.
- Most Champagne is a blend of two or more of the varieties, though some are made from only one of the grape varieties.
- There are four main categories of wine in Champagne –

“**Champagne**” – made from a blend of two or three of the grape varieties, using both colors – i.e. Chardonnay and at least one of the two Pinot varieties

“**Blanc de Blancs**” – made exclusively from white grapes – i.e. 100% Chardonnay

“**Blanc de Noirs**” – made exclusively from the red (also known as “black”) grapes, either singly or a combination of the two.

“**Rosé**” – made from any combination of the varieties, or could be only from Pinot Noir or Pinot Meunier. The pink color is obtained either by blending in a portion of red still-wine, or by letting a portion of the juice macerate with the skins of red grapes.

- But it's all "white"! Yes, it is. It's important to remember that the juice from all wine grapes is clear – it is only if you let the skins soak together with the juice that one gets any color from the "red" wine grapes. For Champagne, the Pinot Noir and Pinot Meunier grapes are treated just like the Chardonnay, in that the juice is pressed out immediately, and the juice is never in contact with the skins. Hence, "white" wine from red grapes.
- In addition to the four main categories of Champagne listed above, there is another classification based on the amount of residual sugar in the wine. (We'll explain in detail later the mechanics of this. For now just know that at the end of the winemaking process, varying amounts of sugar are added to most Champagnes.)
- The Seven Levels of Sweetness:

Brut Nature (Also known as Brut Zero, Ultra Brut, Brut Sauvage) – less than 3 grams per liter

Extra Brut – Less than 6 grams/liter

Brut – Less than 12 grams/liter

Extra-sec – 12-20 grams/liter

Sec – 17-35 grams/liter

Demi-sec – 33-50 grams/liter

Doux – 50+ grams/liter

- In addition to all of the above classifications and categories, Champagnes also fall into one of the two following designations –

VINTAGE – A vintage Champagne is primarily, and sometimes entirely, from grapes grown in only one year. The appellation laws require a vintage-dated wine to be a minimum of 85% from the stated vintage – the other 15% can be from one or more other vintages. A producer may produce a vintage wine from whatever vintages he or she wishes – though most will not make vintage wine in the lesser quality years. It is up to the individual producer to decide whether a vintage wine will be produced in a given year. Vintage wines must age a minimum of three years prior to release. Only 10-15% of all Champagne is vintage-dated.

NON-VINTAGE – 85-90% of all Champagne is non-vintage, meaning that the wine is a blend from grapes grown in two or more years. It is often said that the essence of non-vintage Champagne is the art of blending – using many different components and building blocks to arrive at a consistent flavor profile and character (or lack thereof).

History

Before we dive into the winemaking process, let's take a look at a little history.

- Champagne hasn't always been a sparkling wine! Until the late 1600s, Champagne was exclusively a still red wine, made from the Pinot Noir grape. (Thus making Champagne a major competitor to Burgundy. The two regions were in fact bitter enemies throughout the centuries.)
- *Dom Perignon*, the monk widely credited for "inventing" Champagne (and now a brand-name used by Moët et Chandon for their luxury brand), was actually charged with the mission to "stop the bubbles" from happening in the wines! He was the cellar master at the Abbey of Hautvillers in the late 1600s, when the monks grew tired of losing 15-25% of their wines every year to unwanted fermentations that were occurring in the bottle. (The bottles were literally exploding in the cellars.) Instead of "stopping" the bubbles, Dom Perignon figured out how to control the process. His biggest contribution was actually coming up with the use of corks to close the bottles, which replaced the hemp-rag shoved into the bottle neck with a plug of wood.

Méthode Champenois

The *Méthode Champenois* is the intricate, expensive, time-intensive and labor-intensive process by which all Champagne is made. There are of course many other ways to make sparkling wine – but none of them produce results with anywhere near the quality of this method. It was arrived at by trial and error, like all winemaking practices over the centuries. The main point of difference from any other method is that wine produced this way *undergoes a second alcoholic fermentation in the bottle* – thus each bottle is its own unique fermentation vessel. Here's a step-by-step look at the process...

- All grapes are harvested by hand – picking machines are not allowed
- The grapes are pressed as soon as possible after picking. The press is filled with whole bunches of grapes, and the clear juice is pressed out directly into tanks
- The juice from the first pressing, the best quality juice, is in Champagne lingo called the *Cuvée*. Most grower Champagnes use only this top quality

juice. Lesser quality juice from the 2nd pressing is termed the *1er Taille*, and is often used by the large negociants in their mass-market bottlings. A 3rd pressing produces an even lower quality juice that is called the *2ème Taille* – and is only used in the French equivalent of André's Cold Duck.

- *Débourbage*. The juice is chilled to about 38 degrees, and allowed to settle for a day or two, in order to clarify the juice and to separate the juice from any solids
- The clear juice is then transferred into temperature controlled tanks for fermentation. Most grower Champagne is allowed to ferment using only the wild, indigenous yeasts, while most negociant Champagne is inoculated with cultured, commercial yeast. A cool fermentation (at 65-68 degrees) ensues, lasting 3-10 days. (A very tiny amount of Champagne is fermented in oak barrels – only a small percentage of producers employ this technique.)
- Champagne grapes at harvest rarely exceed 10-11% potential alcohol due to the extremely cool climate in which they're grown. If the grapes were harvested at lower potential alcohol levels, the producer may chaptalize – add sugar to the juice during fermentation – to bring the alcohol level up to 10.5-11% when fermentation completes.
- After the primary alcoholic fermentation, malolactic fermentation is allowed to happen in most cases. Malolactic fermentation is a naturally occurring process that converts the sharp, crisp malic acid – the acid that's in apples, into the softer lactic acid – the acid that's in milk. Some producers choose to block the malolactic fermentation, preferring to keep their wines higher in acidity.
- When the malolactic fermentation is complete, you then have a very acidic and not so pleasant tasting base wine, called the *Vin Clair*. At this stage it tastes green, harsh, and fairly astringent. It is hard to believe that it will one day be transformed into the delightful beauty that we know as Champagne!
- Next comes the *assemblage* – the blending of different *Vins Clairs*, selecting how much Chardonnay, or Pinot Noir, or Pinot Meunier to use in the blend (the different grapes are pressed and fermented separately), how much wine from this vintage, how much from previous vintages, etc.
- Then the final blend is put into bottles. A calculation is made as to how much sugar needs to be added to bring the alcohol level to approx. 12% after the next fermentation.
- Now the *Liqueur de Tirage* is added to the bottled wine. This is a blend of sugar, yeast, and wine. The bottle is closed with a crown cap – like on a bottle of beer or Coke. The bottles are then laid on their sides – *sur lattes* – in a cool (50-55F) cellar, and the second fermentation occurs in the bottle – a process that is simply the yeasts eating the sugar, which produces CO₂ and alcohol. This second fermentation, called the *Prise de Mousse*, will take about three months. The alcohol level will rise to about 12% after this fermentation.

Stacking the bottles *Sur Lattes* for fermentation –



- When the second fermentation is finished, a sticky sludge of dead yeast cells will have dropped out of the liquid and attached itself to the walls of the bottle.
- The process called *Rémouage*, or Riddling is next – slowly and methodically turning the bottles several times per day and tilting them at increasing angles, so eventually the bottles are fully upside down, and all of the yeast sediment has moved and settled onto the inside of the crown cap. Done by hand, this process takes 8-12 weeks. Mechanical gyro-palletes can now do the riddling in about 7 days – and most negociants do all of their riddling mechanically these days. Many growers still do it by hand, or at the very least for their top of the line bottlings and all of their magnums and large formats.

Riddling by hand –



Or by gyro-palette –



Here's a look at the sediment as it nears the end of *remouage* –



- Once the yeast sediment has finally all moved onto the cap, the bottles are stored on their heads – *sur pointes* – and aged for a minimum of 12 more months for non-vintage Champagne, or about 30 months minimum for the vintage stuff
- The producers may choose to age their wines much longer than the minimum. The longer the wine ages on its lees – the yeast sediment – the more richness and flavor development will occur. Some top bottlings are aged 10+ years before release.
- When the decision has been made to release the wine, first the yeasty sludge needs to be removed from the bottle. But how do you do that?
- It's an ingenious process called *Dégorgement* – or Disgorging. The bottles are placed neck-down for just a minute or so into a solution of freezing brine. This freezes the yeast sediment along with the first inch or so of liquid in the neck. And turns it into a firm, slushy pellet.
- Then the crown cap is removed. And the slushy pellet (along with a few drops of wine) is forced out of the bottle by the pressure of the CO₂ gas in the wine.

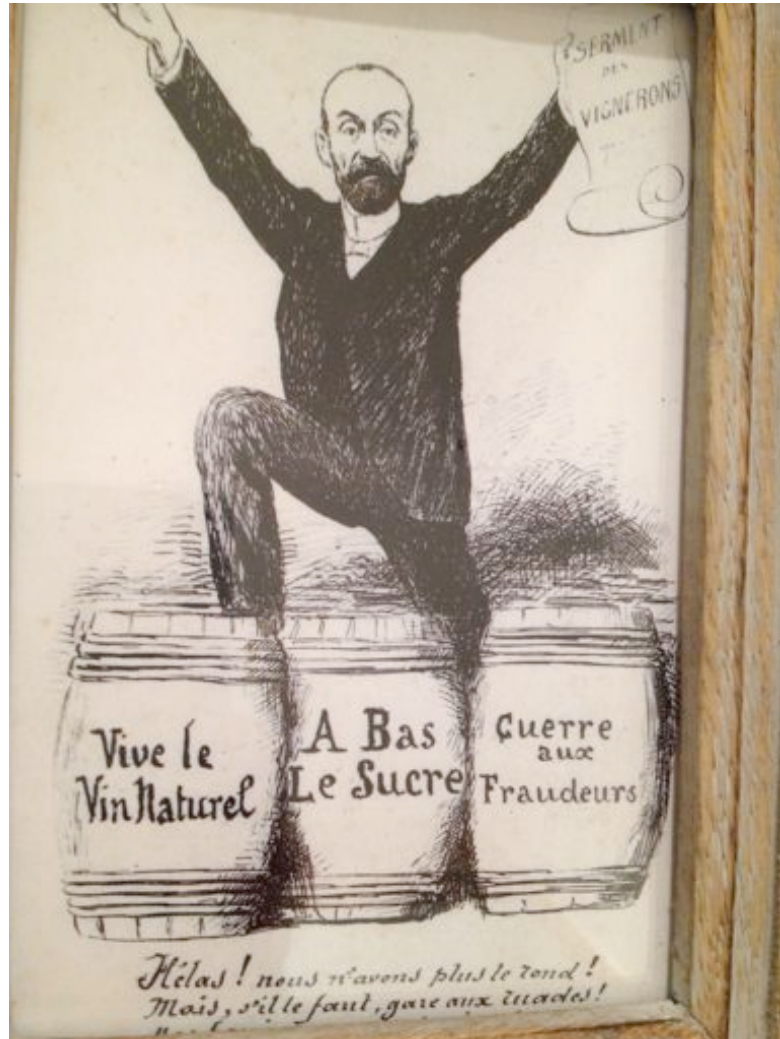
A look at the frozen pellet just prior to disgorging –



- Then, immediately after the ejection of the pellet, the *Liqueur d'Expédition* is added – otherwise known as the Dosage. This is the slurry of Brandy or wine and Cane Sugar that determines the level of sweetness in the Champagne – as detailed above in the Seven Levels of Sweetness.
- And finally the Champagne is corked, the wire cage is applied to make sure the cork stays in, and the bottle is foiled, labeled, boxed, and readied for shipment.
- The disgorging, addition of the Liqueur d'Expédition, and the corking-foiling-labeling process is all done at the same time on an automated line, ensuring consistency from bottle to bottle. (Consistency used to be a huge problem in the past, when all of these processes were carried out by hand, a practice that continued until the 1970s.)
- The finished product is a bottle that contains between 40 million and 250 million bubbles – the product of all the CO₂ gas trapped in the wine from the in-bottle fermentation. When the cork is popped, the bubbles are released (and the party has begun)!
- Other than that, it's a pretty simple process 😊

Six Low or No-Dosage Grower Champagnes!

Here we go, with a collection of six very different and very exciting low or no-dosage Champagnes. We have wines that are 100% Chardonnay, 100% Pinot Noir, as well as blends of two or three of the varieties, covering the full spectrum you're ever likely to run across.



“Long live Natural Wines - Down with sugar – War against the tricksters !” – an old Champagne poster from the late 1800s.

The Wines

1. NV Blanc de Blancs Brut Nature – Laherte Frères

\$55 CLUB \$46.75

- 100% Chardonnay
- Zero Dosage
- Fermented in used Burgundy barrels and old oak Foudres (large oval casks)
- Based on the 2010 vintage, with 50% reserve wines from 2009
- Disgorged May 2013

They've been growing grapes and making Champagne since 1889, but it's since 2002 when young Aurélien Laherte joined his father Thierry that they've risen to the ranks of top grower-producers. They continue to be at the forefront, always pushing the envelope, experimenting, adjusting, and continually learning how to make their wines more expressive of the terroir.

They have 25 acres of vines all together, spread over 70 different parcels in 10 different villages. They produce 10 or more different bottlings every year from their diverse holdings, representing a vast gamut of terroirs. All of their wines would qualify as low or no-dosage, as even their basic NV Brut is typically dosed at 6 grams or less.

This Blanc de Blancs is from Biodynamically farmed Chardonnay in four different villages – Chavot, Épernay, Voipreux and Vaudancourt, with average vine age 35+ years. There is more clay in these soils than in the Côte des Blancs, so there is a softer, rounder edge to the Chardonnay grown here. With zero sugar added, we get to see very clearly and very precisely the chalk-limestone-clay terroir of this part of Champagne, and I've often said that this wine is the poster child for **minerality** in Champagne. Pure, crisp, vibrant, intense – one of my personal favorites at home.



2. NV Cuvée Chloé – Vincent Couche

\$85 CLUB \$72.25

- **67% Pinot Noir, 33% Chardonnay**
- **The world's first certified Biodynamic Champagne**
- **28% vinified in barrel, 72% in stainless steel tank**
- **100% from the 2011 vintage**
- **Zero Sugar Added, Zero Sulphur Added**
- **Disgorged April 2013**
- **176 cases produced**

Young Vincent Couche is one of the “young lions” of Champagne, leading the charge in Biodynamic viticulture and out-of-the-box winemaking. Most of his vineyards are in the tiny village of Buxeuil, and his Chardonnay parcel is in Montgeux just outside the fascinating medieval city of Troyes (all of which are in the Aube – the southernmost section of Champagne – about a 2-hour drive from Reims.)

Vincent's work in the vines is meticulous, and he does most of it himself, by hand. Walking through the vineyards with him, you get the feeling that he knows every plant intimately. He has recently added on to and renovated his winery in Buxeuil, and his barrel cellar is underneath his house in the neighboring village of Gyé-sur-Seine.

Cuvée Chloé is named after Vincent's wife, and is the first ever certified Biodynamic Champagne. There are a handful of certified Biodynamic vineyards in the Champagne region, but with this cuvée Vincent was the first (and to this point, only one) to follow the rigorous Biodynamic regulations in the winery throughout all phases of production. Fermentations were conducted with wild and indigenous yeasts, and no additives were made at any time. No sugar, no sulphur, no anything.

From the first time I tasted this wine over 18 months ago, I was blown away by the purity and intensity. The flavors are laser-precise, and the aromas astonishingly fresh. This is one of the hardest wines to find on the planet – enjoy every sip !



Vincent Couche in his vines in Buxeuil

3. NV Brut Zéro – Vincent Couche

\$57 CLUB 48.45

- **68% Pinot Noir, 34% Chardonnay**
- **50% Fermented in stainless-steel tank, 50% in barrel**
- **Zero Dosage**
- **Based on 2010 vintage, with some 2009 reserve wine**
- **Disgorged September 2013**
- **887 cases produced**

This is another version of a zero-dosage Champagne from Vincent Couche. This one was not certified Biodynamic, as the vineyards were not yet certified, and it was produced with a touch of sulphur, which is not allowed for Biodynamic wines.

It's a little older, and spent more time ageing on the lees in bottle, so is more fully developed and shows richer notes of yeast and brioche. It's fascinating to compare these two side by side, as the differences are very distinct.



Breakfast of Champions chez Couche

4. NV Brut Nature – Jérôme Coessens

\$86 Club\$73.10

- **100% Pinot Noir**
- **From a single vineyard in Ville-sur-Arce**
- **All stainless-steel fermented**
- **100% from the 2009 vintage**
- **Disgorged September 2013**

Another young vigneron on the cutting edge of Champagne, Jérôme Coessens is quickly earning a reputation as a rising star. He produces micro amounts of wine – all of which come from his one 5-acre vineyard called “l’Argillier”, on the slopes above the tiny village of Ville-sur-Arce in the southern Aube.

“Argile” is French for “Clay”, with the name of the vineyard indicating a huge percentage of clay in the soils, mixed in with the Kimmeridgian limestone (the same bedrock that runs through Chablis.) Whenever there’s a high concentration of the clay in vineyard soils, the wines tend to show more power. That is clearly the case here, as none of the Coessens wines are shy in any way.

As you would expect from a 100% Pinot Noir Champagne, it has great depth of fruit, and a weight and richness on the palate that brings some red-fruit character to the flavors. The fruit impression is very powerful indeed, and you’d not likely guess this to be a zero-dosage wine in a blind tasting.

Jérôme only makes a Brut Nature in years where he achieves exceptional ripeness in the vineyard. In 2009, he was harvesting at over 11% potential alcohol – way above the typical 9-9.5% for most Champagnes. Only 75 cases of this beauty were made.



Jérôme & Valerie Coessens in their l’Argillier vineyard

5. NV Les Empreintes Extra-Brut – **Laherte Frères**

\$75 CLUB\$63.75

- 40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier
- 100% barrel fermented
- Dosage 4g/l
- Disgorged April 2012

We began this flight with a Blanc de Blancs from Laherte Frères, 100% from the Chardonnay grape. Now we'll go back to the Laherte boys for another wine, this time a blend of all three major Champagne varieties. All of the grapes are from Biodynamically-farmed estate vineyards in their home village of Chavot (just south of Épernay), and this wine is meant to deliver the fullest expression of the terroir that is unique to Chavot.

“Les Empreintes” means “traces”, or “fingerprints” – meaning that this wine conveys the essence of what the soils of Chavot have to say. There is more clay here than the Côte des Blancs, and more limestone than the Montagne de Reims, and the soils are very different at different elevations of the slope in Chavot as well. The result is a wine of gorgeous harmony. As with their Blanc de Blancs, it is the minerality that shows through above all, making this one of the most compelling Champagnes you'll ever come across.



1920s-era Laherte Frères logo – note the old spelling of Chavot

6. NV Extra-Brut – F. Cossy

\$57 CLUB\$48.45

- One-third each Pinot Noir, Pinot Meunier, Chardonnay
- 100% Stainless Steel fermentation
- Disgorged April 2012
- Dosage 5g/l
-

Sophie Cossy, now 30, took over the family estate five years ago when her father passed away prematurely. She had been working with her dad in the vineyards and cellar for a number of years, and was obviously a quick study. The wines have been going from strength to strength every year under her command. She has also recently redesigned the labels, and the new brand name is now simply “F. Cossy”.

This wine is equal parts Pinot Noir, Chardonnay and Pinot Meunier, all from the family’s 1er Cru holdings in Jouy-lès-Reims on the western edge of the Montagne de Reims. It is made from the same base wine as her NV Brut, differing only in the level of dosage and amount of time on the lees prior to disgorgement.

The village of Jouy-lès-Reims has long been reputed as a sweet-spot for Pinot Meunier, and it is the Meunier that gives this wine it’s lovely floral-herbal scents and creamy texture on the mid-palate. While this wine has more sugar added than any of the others in the line-up, it is still very dry, crisp, and refreshing. Cheers!



In the vineyard with Sophie Cossy and crew...

Next shipment in the Spring...

Thanks for joining us on our exploration of the great wines of Champagne! Watch your email for information on our next Champagne Club shipment coming in the spring, and of course for arrival and release information on all the yummy Bubbies headed our way throughout the year. All the latest information is always available on our website:

www.scottpaul.com

Attention Burgundy Fans and Oregon Pinot Fans! *If you have not done so already, check out our **Burgundy Club** and our new **Scott Paul Club**. Contact Kelly Karr at 503-319-5827 or kellykarr@scottpaul.com for more info.*