

Laurent Lequart MV Prestige Pur Meunier Extra Brut

WineWise Code	KLL-PREMV
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	HEV
Varieties	100% Meunier
ABV	12
Acidity	5.2
Case Size	6x750
Pricing	Discountable
Years in Blend	2016 (85%) - 2015/2014(15%)
Bottling Date	6/17/23
Disgorgement Date	3/20/23
Dosage	6 MCR
Aging Method	New Barrique 50%, Stainless Steel 50%
Aging Duration (months)	36 months
Filtered	No
Yeast	Cultured
Malolactic	Yes
Vine Age	45
Picking	Hand-harvested
Annual Production	400

Notes from the producer:

100% Meunier from Passy-Grigny's old vines.

Worked as a burgundy white wines to bring some toasty notes. Gastronomic style.

We are the 4th generation of winegrowers in the Passy-Grigny area, but only the second one for the winemaking. The first generation, were only grapes growers. This is Claude, Laurent's father, who decided when he started, to make wines. The last and current generation, is now with Laurent since 1988, and the stopped of Claude activity.

After having finishing his training in Avize, Laurent has created his own bran in 1987. The first harvest was made in 1988, and the first production arrived couples of months later with only 2000 bottles produced. We the time, Laurent has focused his activity on his terroir, and especially the Meunier, Emblematic grapes from the Marne Valley. Nowadays, 100% Meunier Champagnes are a part of our "DNA" but not only ... The production is also focused with small production wines, with a specific winemaking or longer ageing.



WineWise Notes:

This impressive demonstration of Meunier's potential is blended from 80% 2016 grapes and 20% solera reserves. The vinification in 300 liter barriques shows in the subtlest imaginable way, and the 6 gm. of dosage are perfectly judged. The overall impression is one of extreme finesse.

Passy-Grigny is a village on the river Marne just a few kilometers to the west of Épernay which boasts a co-op that ranks with Mailly and Le Mesnil as among the elect few in Champagne. And our man M. Lequart just happens to be its President! Properly speaking, then, this producer is a Récoltant-Co-opérateur. That is to say, he delivers his grapes to the co-op which then delivers back to him a quantity of wine commensurate with them. It took us a while to fully grasp the complexities of this mechanism, and we admit to some scepticism about it, but all doubts were banished by the undeniable splendor of the wines, that have a torque and clarity of the highest order. This is a tiny domaine offering important champagnes. A recent return visit inspired us to order two new cuvées, which are due to arrive soon.

