

Diebolt-Vallois N.V. "Tradition" Brut

WineWise Code	KDV-TRANV6
Country	France
Region	Champagne
Color/Style	Sparkling
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Vessel	Stainless Steel
Aging Duration (months)	36 months
Filtered?	Yes
Yeast Protocol	Cultured
Malolactic Conversion	Yes
Additional Maturation Details:	3 years of aging on the lees
Added Sulfur	Yes, 54 mg/L
Varieties	40% Pinot Noir, 10% Pinot Meunier, 50% Chardonnay
Vintages in Blend	2020 58%, 2019 42%
Dosage	3 g/L
ABV	12.5
Acidity	6.11
pH	3.07
Bottling Date	04/2021
Annual Production	800
Primary Vineyard Name	Cuis, Epernay, Vallée de l'Ardre, Côte des Bar
Soil Types	Calcareous
Vine Age	35
Yields (hl/ha)	75
Farming Practices	Sustainable
Harvest Method	Hand-harvested

WineWise Notes on Producer:

We are inordinately proud to have been appointed the California importers for this celebrated Côte des Blancs producer. Because she is married to Jean-Paul Hébrart, we have known and liked Isabelle Diebolt for many years. Presiding over an 11 hectare estate raised to prominence by her father Jean since the 1970's (though they trace their roots to Cuis in the 1500's), she is an indefatigable perfectionist whose vivid wines have won acclaim in all quarters. The majority of their chardonnay vines lie in Cramant (Grand Cru) and Cuis (1er Cru), with additional holdings in Chouilly and Le Mesnil (Grands Crus) and the Côtes d'Épernay. Their small plantings of black grapes are from the Montagne de Reims and the Côte de Bar.

The juice for all their Blanc de Blancs wines is exclusively cuvée. With the exception of the Fleur de Passion, (their tête de cuvée), the wines systematically go through malolactic fermentation. The result is a range that stylishly limns the capacity of chardonnay to offer tautness, fruit and minerality. Drawn from a relatively small geographical expanse, the wines expertly reflect both the bracing particularity of their origin in the north of the Côte des Blancs and the rounder qualities derived from the vineyards towards Épernay – the best of both worlds!

WineWise Notes:

Textbook champagne blend of all three grapes and two different years (2020 and 2019). Dosed at 3 gm., it has impeccable balance, unexpected vinosity and entirely delicious flavor. The value is exceptional.

