

CHAMPAGNE CLAUDE BEAUFORT

GRAND CRU - BRUT BLANC DE BLANCS - « LES BLANCHES VOIES »

CHAMPAGNE

The Beaufort family farm is in its 7th generation and recorded their first bottle produced and sold back in 1908. Today the family estate is run by Arnaud Beaufort in the village of Ambonnay, located 30kms South of Reims and in the Montagne de Reims sub-region. Arnaud owns 5ha of vineyards, 4.10HA of Grand Crus: Ambonnay (3.5HA), Bouzy (0.40HA) and Verzy (0.20HA) where the vineyard is planted with a majority of Pinot Noir (75%) and Chardonnay (25%). Only 5% of Champagne production benefits from the appellation Grand Cru with 17 identified villages. The Beaufort estate is one of the very last growers that continue to use the traditional disgorgement method « A la volée » versus the ice method commonly used in Champagne.

Farming philosophy : Sustainable HVE paired with organic farming methods.

Vineyard Information

Grape varieties : 100% Chardonnay
Average age of the vines : 40 years
South/ South-east facing
Elevation : 130 m / 425 ft
Soils : clay - limestone

FARMING PRACTICES

- Training method : Chablis / Cordon
- Grass planted between the rows
- Regularly work the soils
- Sustainable /Biological control

Winemaking

- Hand picked grapes / whole bunches
- Pneumatic press in small batches
- Alcoholic fermentation : Temperature controlled stainless steel tank / 8-10 days at 64-68°F followed by malolactic fermentation 8-10 days at 71.5 °F
- Aging : 3 years (including 18 to 20 months on lies) in temperature controlled stainless steel tank
- 3 to 6 months on slats
- Blend : 2020 vintage + 42% of reserve wine
- Fined : Bentonite
- Filtration : One, light filtration
- Dosage : 8 g/L
- SO2 Total : 50 ppm
- Vegan : Yes

Tasting notes

A beautiful nose of citrus, white peach and nectarine. This champagne offers an excellent balance between the richness of the chardonnay and the minerality from the terroir.



Press ratings

92 pts Wine Enthusiast