

CHAMPAGNE CLAUDE BEAUFORT

GRAND CRU – BRUT ROSE- « LA VOIE DES VIGNES »

Story

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 an 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 commanly used in Champagne.

CHAMPAGNE

Vineyard Information

Grape varieties : 51% Chardonnay, 49% Pinot Noir

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 : 2021 vintage + 55% of reserve wine
- Fined : Bentonite
- Filtration : One, light filtration
- Dosage : 8 g/L
- SO2 Total : 50 ppm
- Vegan : Yes

Tasting notes

A charming nose with delicate aromas of red berries. This champagne is ample and rich on the palate and offers a fresh and elegant finish.

Ambonnay Rouge : Ambonnay is a village in Champagne known for its high quality red wines made from Pinot Noir (here, the grapes went through vat maceration)



Press ratings

90 pts Wine Enthusiast