

# CHAMPAGNE CLAUDE BEAUFORT

GRAND CRU – BRUT BLANC DE NOIRS – « LES TOURÉS »

CHAMPAGNE

## 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 on 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 3 certification in process) paired with organic farming methods.

## Vineyard Information

Grape varieties : 100% Pinot Noir  
Single plot of 0.45HA « Les Aves » in Ambonnay  
Average age of the vines : 45-50 years  
South, exposure  
Elevation : 200-250m  
Soils : clay and limestones with chalk subsoils

### FARMING PRACTICES

- Training method : Chablis / Cordon
- No herbicides and pesticide - use of sexual confusion therapy
- Grass planted between the rows
- Regularly work the soils
- Sustainable /HVE approved treatments mainly copper and sulfur

## Winemaking

- Hand picked grapes / whole bunches with sorting (box of 40kg)
- Pneumatic press in small batches
- 5cl/HL of sulfites during pressing, then zero added sulfites.
- Alcoholic fermentation : Temperature controlled stainless steel tank / 15 days at 64°F followed by malolactic fermentation at 68F
- Cold tartaric stabilization of the wine (-18° celsius)
- Aging : 6 months in temperature controlled stainless steel tank
- 36 months minimum on slats
- Blend of vintages (reserve wine from 2019-2018)
- Fined : No
- Filtration : One, light filtration
- Disgorgement : A la volée by hand
- Dosage : 4gr / pure cane sugar and reserve wine (2003)
- SO2 Total : <40ppm
- Vegan : Yes

## Tasting notes

Perfectly balanced, this is an elegant Champagne with floral and mineral notes with small red berries and white fruit savors. The palate offers a creamy texture with delicate bubbles and a lengthy finish.

