

AGRAPART ET FILS

Avize, Côte des Blancs

Practicing Organic

OVERVIEW

- Small grower in Avize, produces about 7,000 cases a year
- Avize is in the heart of the Côte des Blancs, from where Selosse also hails
- 100% *massale selection* Chardonnay vines, averaging 35 years of age
- No chemical additives in vineyards
- Pascal plows the soils (some parcels with a horse!)
- Harvests by hand, natural yeast fermentation, including cultivation of indigenous yeasts for 2nd fermentation
- Aged in a combination of stainless steel tank and older, larger barrels (depending on the cuvée)
- All champagnes are bottled without fining or filtration
- Low dosage levels



WINE LIST

7 CRUS BLANC DE BLANCS BRUT NV

Practicing Organic

Grape(s): 100% Chardonnay

Vintage(s): 50% 2006; 50% 2007

Vineyard(s): Sourced from 7 total crus: Avize, Oger, Oiry, Cramant, Avenay Val d'Or, Bergères les Vertus & Mardeuil; 70% Grand Cru, 30% Premier Cru

Vinification: Natural yeast fermented; 100% malolactic; bottled May 2008; 25% aged in older 600L casks, the remainder in stainless steel tanks; manual riddling; 9 grams dosage

L'AVIZOISE BLANC DE BLANCS GRAND CRU EXTRA BRUT 2004

Practicing Organic

Grape(s): 100% Chardonnay, selected from two *tête de cuvée* parcels

Vintage(s): 100% 2004

Vineyard(s): 50+ year old vines from Les Robarts and la Voie d'Epernay; south/south-east exposure on hillsides of predominantly clay soils
Vinification: Natural yeast fermented in 600L used tonneaux; 100% malolactic; bottled unfiltered May 2005; aged sur lie for 4 years; manual riddling; 5 gram dosage

MINERAL BLANC DE BLANCS GRAND CRU EXTRA BRUT 2004

Practicing Organic

Grape(s): 100% Chardonnay, *tête de cuvée* selection from two specific parcels

Vintage(s): 100% 2004

Vineyard(s): Avize (Les Champboutons) and Cramant (Les Bionnes); high limestone content, 40 yr old vines

Vinification: Natural yeast fermented in 600L used tonneaux; 100% malolactic; bottled unfiltered May 2006; aged sur lie for 4 years; manual riddling; 1 gram dosage

VENUS BLANC DE BLANCS GRAND CRU EXTRA BRUT 2004

Practicing Organic

Grape(s): 100% Chardonnay, a *tête de cuvée* selection of a single vineyard parcel

Vintage(s): 100% 2004

Vineyard(s): La Fosse; 0.3 hectare parcel planted in 1959; has never been mechanically harvested; worked only by hand and by a horse named Venus (for tilling the soils); parcel located mid-slope, where upper part is more limestone and lower part more clay
Vinification: Natural yeast fermented in 600L used tonneaux; 100% malo; bottled unfiltered May 2005; aged sur lie for 4 years; manual riddling; non-dosé