

Retail

\$29.99

\$30.00

2011 L  t  -Vautrain Mill  sime Brutproduct-timed-pdf - Champagne, France

Why We're Drinking It

An owner-grower exclusive that is worth all the hype. This micro family-owned estate is one of our favorite direct imports as its very small production is rarely tasted outside of France. Our Members who were lucky enough to snag some bottles of the 2010 vintage have long been awaiting this 2011 release.

Reasons why we love it:

A finer thing in life. What says elegance like a vintage Champagne? Not much. Sourced from just 8 hectares of planted vines, this very fine sparkling has prestige written all over it. Primarily Pinot Meunier, it speaks to its region - the western Vallee du Marne - where the dark-berried varietal is king with quality on par with the likes of Chardonnay and Pinot Noir. A rarity to find a vintage Champagne with such high proportions of Pinot Meunier, we find it both classy and racy all at once.

Our top-selling boutique gem. The tiny 7,000 case total annual production by L  t  -Vautrain makes it a truly small-scale Champagne house in the land of massive commercial wineries. While it's definitely no surprise to our Tasting Panel who highlights its savory notes and persistent bubbles, this bubbly is our top-selling Champagne!

The owner-grower trend. We said it once and we will say it again, this sparkling is for the lovers of small-production, hand-crafted Champagne. We are huge fans of the growing trend of family farms who now vinify and bottle their own Champagne instead of selling off the fruits of their labor to the flashy conglomerates.

Restrained and stylish. A charmer in its own right, this sparkling is also an example of a "drink me with anything" vintage. Perhaps it is that food is meant for the dapper, and this Champagne is as chic as they get.

Tasting Notes

The Champagne L  t  -Vautrain - Mill  sim   - Brut is a vintage of Champagne L  t  -Vautrain Champagne vineyard . Administratively, the cuv  e is produced in the commune of Charly-sur-Marne (02310) in the Aisne: see on the map , see the coordinates

With a dominance of Pinot Meunier in the blend, this soft, attractive wine offers apples and crisp citrus, with a light, lively texture. The wine, with its fresh aftertaste, is refreshing and bright.

VARIETAL
Champagne
APPELLATION
Champagne, France
ALCOHOL
14.50
SIZE
750ml
BLEND
Champagne

The Story to Know

From the winery:

We strive to produce champagnes expressive, round and balanced delight the taste buds. They are drawn from three Champagne grape varieties. Pinot Meunier dominant grape in the Marne Valley, gives bouquet and roundness, Pinot Noir, structure and length. Finally, Chardonnay completes the assembly with a touch of freshness and aging potential. Thus, terroir, varietals and expertise allow us to offer champagne to the highest quality.

Perfect Pairings

Storage temperature: between 11 ° C and 14 ° C
Recommended ambient humidity: between 70% and 75%

Cheese and champagne might not sound like natural bedfellows but if you think about the pairing for a moment you immediately realise they have quite a thing going. Many canapés - like gougères and cheese straws.

Ratings

94 *Insider* Points

Reviews

Our latest direct import bubbles wowed all of us on the tasting panel. This small owner-grower Champagne will teach you just why there's so much buzz in the market about this type of bubbles. Between the pricing and the quality, there's a lot to talk about. The production is very limited, but the attention to detail and finesse of this wine will impress all who try it. Made from an unusual blend of 50% Pinot Meurnier, 25% Pinot Noir and 25% Chardonnay, there's a soft, fresh flavor of dried cherries that comes shining through the round, full mouth of this wine. The mousse is persistant and the wine is delicious, we all felt that it was a can't miss. Enjoy now through 2024. -Premier Sommelier Team