

CHAMPAGNE TARLANT · FRANCE

Cuvée Louis

Champagne, Champagne



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Noir, Chardonnay	12%	NV · 750 ml
SPARKLING			



Tasting notes

The wine is highly complex, with intense notes of nougat, nuts, berries, and baked pastry. It also offers a zippy acidity, an oxidative note, and a chalky mouthfeel. Nonetheless, it is a deep and powerful wine.

About the wine

Cuvée Louis comes from Les Crayons, a chalky single vineyard of old vines in Tarlant's home village of Oeuilly, and is fermented in oak barrels before a long rest on its lees in bottle. First bottled in 1982, it was one of the earliest single-site Champagnes, made before Krug's Clos du Mesnil appeared.

Awards

Vinous (Antonio Galloni) — 92 points (NV)

Winemaking

MATURATION	Disgorged in 2021
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Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	10+ years
FOOD PAIRING	The complexity of the wine deserves a complex dish like scallops, seafood ravioli, or lobster. Other rich fishes, like salmon and fresh tuna, are also exceptional choices.