

Renegade Wines

Retail • Storage • Events



Four Bottles of Champagne Terrior

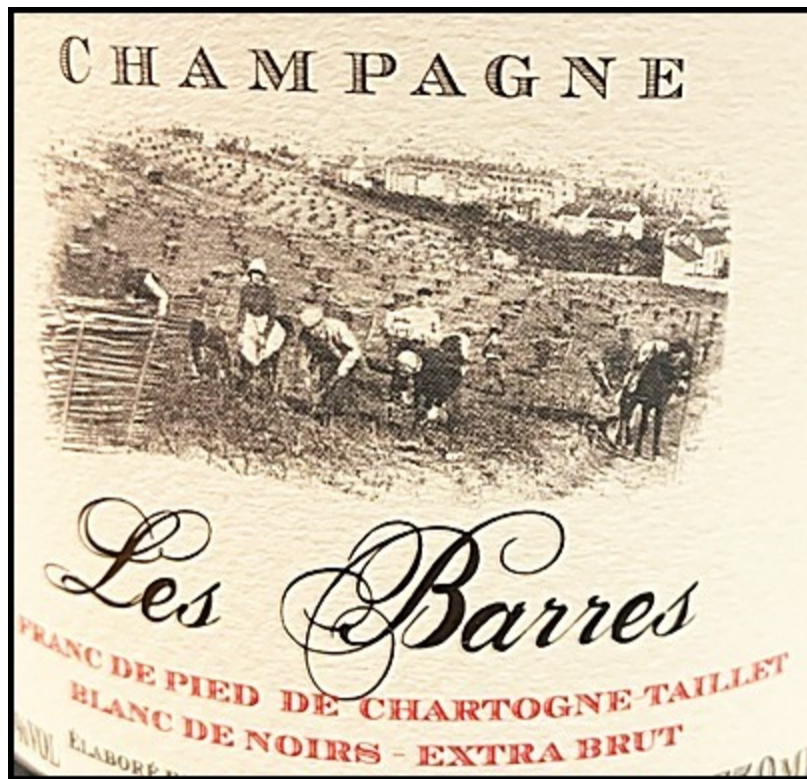


The long awaited site specific 2018 releases from Chartogne Taillet have finally arrive. A brilliant vintage with wines of verve, tension, depth, and poise.

Based in Merfy Alexandre Chartogne is creating some of the most exciting Champagnes in the region if not in all of Champagne. He worked with Anslem Selosse, who he describes as “my wine father”, returning home in 2006. The first wine that he produced was the 2006

vintage of Les Barres, a very special parcel of ungrafted Meunier, planted in 1952. He never looked back.

If you were ever curious about terrior in Champagne then line these four up, invite a few Champagne devotees over, and get ready for quite the evening of lively discussions (don't forget pate and some oysters too).



**2018 Chartogne-Taillet Champagne Blanc de Noirs
Les Barres**

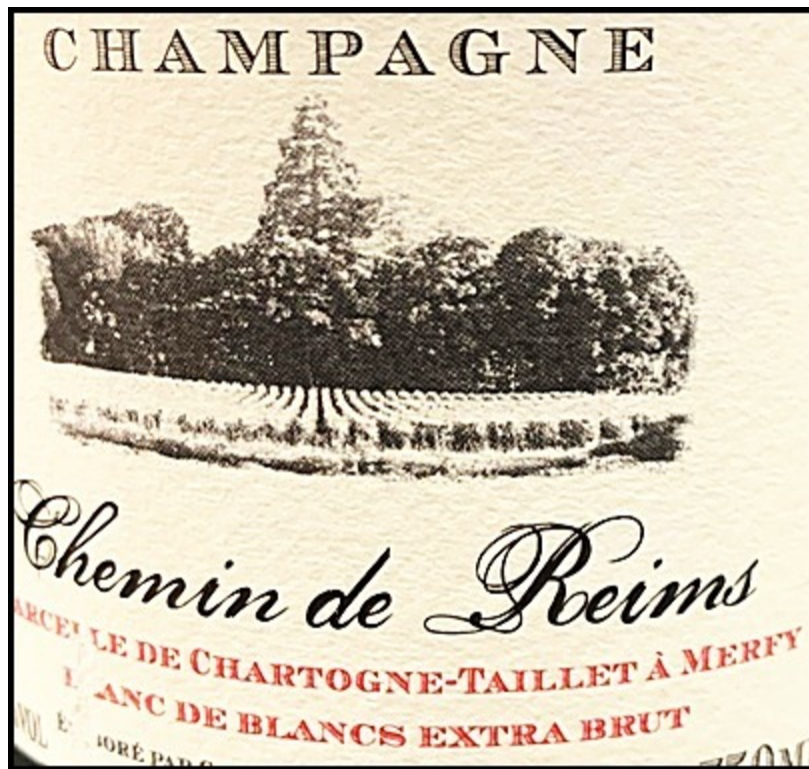
100% Pinot Meunier with a South West exposure on Limestone sand over chalk soil.

The Les Barres vineyard is situated on the village's most well-draining soils.

The sands have allowed the vines to be protected from Phylloxera, so we have some Meunier vines without grafted rootstock.

Les Barres yields wines with textures that vary over time. At first, in their youth, the wines are rich, spherical, enveloping, almost sticky (reminiscent of grape skins from non-grafted plants).

Over time, the structure becomes more refined and elongated, the saltiness appears, revealing a supple, creamy and ample wine.



**2018 Chartogne-Taillet Champagne Blanc de Blancs
Chemin de Reims**

100% Chardonnay with a South East exposure on iron-rich Brown orangey-red Thanetian limestone sands.

A fascinating original Champagne, like no other BdB. Oak in obedient proportion, mineral is earthy, sophisticated in an unpretentious way.



**2018 Chartogne-Taillet Champagne Blanc de Blancs
Heurtebise**

100% Chardonnay with a Southern exposure on Thanetian sands
mixed with clay on sandstone.

The Heurtebise plot gives us wines with an
Angular, Vibrant texture. A mid and upper
palate salivation marks this Champagne,
accompanied by a crystalline and sometimes
tannic consistency. The sandstone minerality
adds nervousness to this wine.



2018 Chartogne-Taillet Champagne Les Couarres

60% Chardonnay 40% Pinot Noir with a Southern exposure on sand over clay soil.

Wines from Les Couarres are marked by a sapid, textured roundness, a broad character, followed by a lift of freshness and a backbone of acidity, framing the wine. This release is tighter and more reductive from the clay influence on the wine.

We're throwing these four into a bundle and calling it

The Taillet Terrior 4-Pack of Delight

\$480 for the four (reg \$540). Let us know if you're interested!

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

Renegade Wines

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