

Chapelle du Clos 2017

Champagne Grand Cru



The terroir

100% Chardonnay from the plot called «Chapelle», planted in 1980 in the Clos Cazals in Oger – Grand Cru

The vinification

Ageing on lees in vaulted cellar for 6 years

10% in oak barrels after alcoholic and malolactic fermentation in stainless steel tanks

Disgorgement by the end 2022 – Dosage 4 grams per liter

Tasting notes

Eye : A brilliant and crystalline pale gold color with golden reflections accompanied by fine bubbles leading to a fine and delicate cord.

Nose : A fine and elegant nose where exotic and floral notes blend through a beautiful and delicate minerality. On the first nose notes of citrus and zest appear, followed by white flowers and hawthorn to finish on rounder, more exotic aromas of mango and lychee.

Mouth : In the first mouth, exotic notes of lychee and pineapple are confirmed, accompanied by a beautiful freshness. After a few minutes, aromas of white-fleshed fruit appear, including vine peach from the slightly vanilla. A beautiful and delicate acidity followed by a good length in the mouth.

The year 2017...

The 2017 campaign showed once again that the «climate balance» could surprise. First of all, a large and particularly long frost episode swept the vineyard. Rain, which had been scarce since summer 2016, was not a problem at the beginning of the season. However, the end of the season was one of the most watered since 2001 with nearly six months of rain falling on some areas of the appellation in just three months. This 2017 campaign therefore followed a pattern that was generally the opposite of 2016.

After a difficult start to the campaign, the optimizer linked to an almost ideal growing season gave way to disillusionment during maturation. The quantities harvested are in line with forecasts, with cluster weights offsetting sorting losses, but the balance is unsatisfactory. 2017 is part of the trend of a decline in yields recorded by Champagne over the past ten years.