

CHAMPAGNE PAUL LAUNOIS

COMPOSITION BLANC DE BLANCS MV

TASTING NOTES

Composition is a true expression of Le Mesnil terroir through the lens of Julien Launois. All bottles are hand riddled and disgorged "A la Voleé." True love and care goes into the preparation and minimal dosage of each bottle. This third release of Composition is based on the 2017 harvest. The wine is elegant with unending minerality and a vibrant texture. More a Ferrari than a Rolls Royce, this Champagne is exquisite and laser like simultaneously.

VINTNER	Julien & Sarah Launois
WINEMAKER	Julien Launois
VARIETAL	100% Chardonnay
APPELLATION	Champagne / Le Mesnil
DISGORGED	5/2020
DOSAGE	5 g/l

BACKGROUND

Three generations of the Launois family have remained faithful stewards of 6.5 hectares of Chardonnay vines in the Grand Cru village of Le Mesnil-sur-Oger, in the heart of the Cote de Blancs region of Champagne. The husband and wife team of Julien and Sarah craft these wines by hand as they raise their young son Paul to one day carry on the family legacy.

Traditionally offering their grapes to the village cooperative, In a great turning point of the family story, Julien and Sarah Launois decided to become producers as well as growers. Their handmade cuveés are as delightful as they are rare. They believe that Champagne is a product of luxury and quality, but also a vector of contacts and openness to the world. Anxious to keep this spirit, they will welcome you to the property to share with you their love of incredible wine. This is one place you truly must visit.

