

CHAMPAGNE PAUL LAUNOIS

MONOCHROME BLANC DE BLANCS MV

TASTING NOTES

The elevated slopes overlooking the 'Clos de Mesnil' vineyard are where the grapes for this wine are born. The combination of this fruit bathing in the cool, Champagne sunlight while being rooted in the traditional chalky soils of Les Mesnil sur Oger results in fruit that is the epitome of what terroir-driven Chardonnay from this region should taste like. Base wines undergo malolactic fermentation in stainless steel for 10 weeks, and hand riddling takes place over a 3-4 week period before being disgorged "A la Volee." The nose is a delicate blend of high-toned citrus and white flowers, leading into a vibrant and floral palate that possesses both precision and purity. Bright gold with tinges of fluorescent green, fine and persistent bubbles assist in developing a rich mid-palate while still allowing the wine to maintain natural tension and acidity. Monochrome was made completely at Julien's new winery, making this the first bottling we have imported from him that is entirely Recoltant-Manipulant.

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| VINTNER | Julien & Sarah Launois |
| WINEMAKER | Julien Launois |
| VARIETAL | 100% Chardonnay |
| APPELLATION | Champagne / Mesnil sur Oger |
| PRODUCTION | 400 Cases |
| DOSAGE | 4 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.

