



**WHERE**  
FRANCE

**WHAT**  
CHAMPAGNE

**WHEN**  
9 AM --->

## CHAMPAGNE VIGNOBLE LACULLE

Forget all the other bubbles and drink the real thing, goddammit! You deserve it.



**WINEMAKER** Patrick Laculle

**REGION** Champagne/Cotes des Bar

**GRAPE VARIETY** Pinot Noir

**SOIL** Clay/limestone on the Kimmeridgian bank of the Cotes des Bar

**AGE OF VINES** Planted around 2004

**PRODUCTION** 100,000 bottles



### CONCEPTUAL DOPPELGANGER

Nothing enlivens a beautiful night sky like a shooting star. When you see one, you feel so lucky it immediately puts a 'wow' in your worldview. Something should happen every night that does that for you. Something bright and crisp that invokes a positive delight into and onto every part of you - and this thing should be from the earth, to be most easily integrate and enhance your earthly self. Oh joy, champagne! You brighten my every encounter! So glad I caught you tonight!

### VITI/VINI

Chervey is a small commune in the Aube department. The vineyards of this south-eastern extremity range from 160 to 300 meters above sea-level, making them the highest of the appellation. The Cotes des Bar benefits from both continental and more temperate maritime influences. This terroir is particularly well suited to Pinot Noir, which reaches full maturity, creating a vinous Champagne with a strong personality. Hand harvest, whole-bunch, gentle pressing. Fermentation in stainless steel tanks, 36 months on the lees, 10g/l of dosage.

### PRODUCER

The Laculle family have been making Champagne in the small village of Chervey, nestled in the Cotes des Bar for the past 3 centuries. The family's winemaking activity dates back to 1789. From this year of the French Revolution onwards, each generation has followed in the family's wine-making footsteps. Patrick took over the family business in 1980 and married Agnes Moutard in 1986.

