WHERE	WHAT	WHEN
FRANCE	TINY PINK BUBBLES	WHILE ROME BURNS

CHAMPAGNE VIGNOBLE LACULLE ROSE

So good, a homophobe would drink it publicly.

CONCEPTUAL DOPPELGANGER
Who doesn't want to be sexy and beautiful? Let's not even twist this first line or attached image to skew female. Everyone wants to be sexy. Beautiful isn't even necessary, but an added bonus, naturally. Pale pink playful precocious precious pep - all good. Tip your head back and swallow. Close your eye and wait. Here comes the swoon. Head. Heart. Torso. Limbs. Digits.Bzzzzzzzzzzzzzzzzzzzzzzzzzzzaaaaaahhhhhhhhhhhhhhhhh. Another? Why yes. More? Please. Eyelids descend a few millimeters in direct proportion to corners of mouth upturning - perhaps in a ratio akin to the famed Golden Ratio? Is that how to measure the perfection of this concoction? Or is it better to measure it by the proximity of your warm skin to someone else's? One more thing: make sure you're dressed appropriately when you begin - makes removal of clothing more likely. Excuse me...

WINEMAKER Patrick Laculle/ Francois Moutard

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 1995-2004

PRODUCTION 20,000 bottles

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, a skin contact method, maceration in large wooden vats for 4 days at 18 degrees Celsius. Fermentation with natural yeast, whenever possible, in stainless steel tanks, 36 months on the lees, 9g/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.

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