VALKYRIE SELECTIONS

JEAUNAUX-ROBIN

LES GRANDS NOTS 2006

CHAMPAGNE JEAUNAUX-ROBIN || Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeaunaux, now run by husband and wife Cyril & Clémence Jeaunaux-Robin. The estate is only 5.7 hectares (the family's backyard) in the village of Talus-Saint-Prix in La Vallée du Petit Morin. Vines are approximately 40 years of age (considered ancient by Champagne standards) on flint-rich, silex soil. The farming is meticulous, currently undergoing organic certification and practicing biodynamic viticulture.

LA VALLÉE DU PETIT MORIN || Located south-west of the Côte des Blancs, La Vallée du Petit Morin is named for the Le Petit Morin river - a tributary of the Marne - that runs through the region. The village of Talus-Saint-Prix is composed of 39 hectares of vineyards planted on south-facing slopes some distance away from the riverbed. It is known for remarkable minerality, attributed to the characteristic flint in the soils. Also of note, the village is especially susceptible to frost, favoring Pinot Meunier vines which have proven more resilient and able to dodge the spring hazards.

LES GRANDS NOTS BRUT NATURE 2006 ||

BLEND | 33% Pinot Meunier, 33% Pinot Noir & 33% Chardonnay

VINEYARDS | For the tête de cuvée, the family recalled back to old French, to the word "Nots" meaning springs or fountains. The spot in the cellar where Grands Nots sees its extended aging as known as "nots." Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-east of Côte des Blancs.

WINEMAKING | Traditional wild yeast fermentation in foudre (100%) followed by lees aging with bâtonnage for six months. Secondary fermentation and further aging on the lees for 10 years.

ALCOHOL | 12%   BAR CODE | 3760228700171

TASTING NOTES | Rich and opulent, Les Grants Nots is everything you want out of the winery's tête de cuvée. Yeast and brioche aromas on a fruit base of green apple, lemon curd, and pit fruits with floral and stony notes. Beautifully balanced and creamy with long, substantial depth and concentration.