

CHAMPAGNE, FRANCE

Jacques Selosse



TECHNICAL INFORMATION

Since assuming control of his father's estate in 1974, Anselme Selosse patiently redefined Champagne with his fastidious viticulture, innovative *élevage*, and intensely vinous champagnes. His son, Guillaume, joined him in 2009 and together they have fashioned the most fully-realized arc of wines in the region.

The vineyard holdings consist of approximately 0.85 hA of Pinot Noir, and 6.65 hA of Chardonnay in the elite villages of Avize, Cramant, Oger, Le Mesnil, Aÿ, Ambonnay, and Mareuil-sur-Aÿ. The Selosses' intense focus on balance and harmony in their vineyards leads to perhaps the region's ripest, most expressive fruit. They encourage the natural growth and evolution of the soil so that it may express minerality in the wine. Harvest is by hand.

Primary fermentations occur in a mix of Burgundy barrels (228L), *fût* (400L), and *demi-muids* (600L). Malolactic fermentations are free to occur (or not) as each individual lot evolves. Wines are held for one year in barrel, with ~16% new barrels added to the rotation each year. Reserve wines spend a year in *foudre* before moving to INOX.

Established: 1950-1960 (First Vintage: 1960)

Proprietor: Guillaume Selosse (since 2018)

Appellation: Champagne

Soils: Classic chalky marls

| THE WINES | Vineyard & Grapes | Winemaking | Average Production |
|---|---|---|--------------------|
| Blanc de Blancs Champagne Brut "Initial" | Three successive vintages from Avize, Oger & Cramant, primarily from lower-slope sites. | Bottles age ~5 years before disgorgement. Dosage: ~5g/l | 2,700 cases |
| Champagne Extra Brut "Version Originale" | Three successive vintages from Avize, Oger & Cramant, primarily from hillside | Bottles age 5 years before disgorgement. Dosage: ~1.5g/l | 300 cases |
| Champagne Demi Sec "Exquise" | Sourced from a south-facing amphitheatre in Oger. | Bottles age 3 years before disgorgement. Dosage: ~24g/l | ~100 cases |
| Champagne Brut "Millésimé" | A single vintage from two parcels in Avize. | Bottles age ~9 years before disgorgement. Dosage: 0 - 4g/l | 0-500 cases |

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| Champagne "Substance" | Each year, 22% is withdrawn from a solera with 2 <i>criaderas</i> (started 1986) from 2 Avize parcels; a south-facing slope and an east hill-base. | Bottles age 5-6 years before disgorgement. Dosage: 0 - 4g/l | 275 cases |
| Champagne Brut Rosé | Three successive vintages of Avize Chardonnay blended with ~10% Ambonnay Pinot Noir. | Bottles age 5 years before disgorgement. Dosage: 4 - 6g/l | ~500 cases |
| Les Lieux-Dits | Selosse makes mini-soleras from 6 villages to demonstrate Champagne's terroirs. Production is always miniscule. The names are: Les Carelles (Le Mesnil), Chemin de Chalons (Cramant), Les Chantereines (Avize), La Cote Faron (Ay), Bout du Clos (Ambonnay), Sous le Mont (Mareuil-sur-Oger) | Bottles age 5 years before disgorgement. Dosage: 0 - 4g/l | 400 cases combined |