

Chalky

Classification
AOC Champagne

Blend
Chardonnay

Alcohol
12% Vol.

Dosage
4 to 5 grams

Available in
75cl

Aging
72 months
on the lees



Mountain
South Side



Côte des Blancs
Eastern Side

Creamy | Chalky | Mineral

Lobenberg

96/100

What does 200 million years of manifest minerality taste like ? Jean-Francois Clouet put the answer in this bottle. A completely new wine in Clouet's portfolio, bottled in a special white-coated bottle with a matching box in a chalk cliff design. One third of the Chardonnay grapes grow on the southern slopes of the Montagne de Reims and two thirds on the Côte de Blancs. The base wines of the first wine, which is labeled without a vintage, come from the late-ripening, almost brutally brilliant year 2013 and are aged on the yeast for 7 years in the bottle. Then freshly disgorged in spring 2021 with only 6 grams of sweetness. The Chalky will therefore not be at its best until winter 2021 at the earliest (preferably 5 years later). As the name suggests, Chalky tastes like the salty-chalky purism of the chalk soils of Champagne, but it wouldn't be a Clouet if it didn't also exude a wonderful, melting charm and seductive appeal. 200 million years of minerality poured into the bottle as liquid chalk, what a smooth, delicious mineral hammer !

