

GR

G. RICHOMME

CHAMPAGNE

LA TERRE FORGÉE

Blanc de Blancs – Jar - Vieilles Vignes (Old Vines)

Selected Plot – Zero-Dosage



'La Terre Forcée' is grown within a soil shaped by the human hand. Due to the nature of its container there are tiny porosities between this cuvée and the outside air. It moves, oxidizes, inside its jar, away from people's eyes. It patiently takes shape and transcends Chardonnay into a unique model.

The use of jars for winemaking – a technique used in Georgia as early as 5400 BC for still wine - is very rarely used in Champagne and still uncommon in France. Champagne G. Richomme introduces a first in the southwest of the Marnais.

Two 305-litre Tuscan clay jars host the musts of the têtes de cuvées from a Chardonnay plot of vines with low yield, 55 years old and south facing. The aim of this technique ? To release aromas thanks to the natural microoxygenation of the musts during fermentation. Swayed by a gentle and perpetual motion, wine acquires delicacy, harmony and velvet.

BLENDING AND WINEMAKING

- Grape Variety : 100% Chardonnay
- Terroir : Barbonne-Fayel
- Plot : Les Grands Macrets
- Material to Shape Juice : Terracotta jar
- Bottling : 2018
- Dosage : 0 g/l
- Drinking Temperature : Between 6° and 8°

Our cuvée La Terre Forcée has a very nice and shiny light straw yellow robe. Its bubbles are fine and persistent.

Its bouquet releases nice aromas of Golden Delicious, spices, pepper as well as notes of butter and reveals a beautiful complexity.

A lively and fresh attack on the palate is the backbone of this wine. Its structure is elegant, full-bodied and nicely persistent.

A successful cuvée reserved for well-informed connoisseurs.

FOOD AND WINE PAIRING

- As an aperitif
- White fish with chervil cream

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut