

	Retail	Savings
\$26.99	\$30.00	10%

Charles Clément Cuvée Gustave Belonproduct-nottimed-pdf - NV Blanc de Blancs Brut Champagne, France - 90 Editors' Choice WE | Direct Import

Why We're Drinking It

At the risk of sounding belligerent, we LOVE Champagne. Charles Clement went above and beyond in their Gustave Belon Blanc de Blancs bottling. It's classically elegant style still delivers a hearty dose of fruit forward green apple flavors laced by fresh croissant. It's the sort of bottle that turns every day into a celebration and mere lovers of the region into passionate devotees.

Why we love it:

While wine geeks have united under the delectable banner of grower Champagne, the first geeky glory goes to Blanc de Blancs Champagne. This bottle offers up the best expertise possible by ensuring that those who grow the grapes (and know them the best) also make the wine. It goes further to be an enigmatically elegant bubbler made from 100% Chardonnay. Single mindedly pure, this bottle shows off elegance and restraint in its youth which turns to captivating brioche notes with time.

Long, cool, sunny days gently kiss the Kimmeridgian soil of clay and limestone. Chardonnay grows and ripens on the vine and develops into the structured, fragrant paradigm of Champagne that the world knows and loves. Centuries old techniques in the vineyard and the pursuit of perfection in the cellar define Charles Clement's "Gustave Belon" Blanc de Blancs.

So much of this bottle's beauty lies in the undulating bubbles which rise through fine liquid gold to create the delicate lace we all know and love. As our sourcing team scoured Champagne's Aube region for gems, this beauty struck them first. Classic, timeless, richly layered. It's the perfect way to celebrate everything, from surviving Monday to the glory of the ages. The most elegant of fireworks in one, perfect sparkler.

Tasting Notes

This champagne is fresh, crisp, and fruity. Drink now or age for another few years.

VARIETAL
Champagne
APPELLATION
Champagne, France
ALCOHOL
14.50
SIZE
750ml
BLEND
Champagne

The Story to Know

It was created on 29 September 1956 by 22 vine growers, with an area of 18 hectares spread over Colombé-le-Sec, Colombé-la-Fosse and Saulcy with only one press. Rapidly added wine growers from the communes of Rouvres-les-Vignes and Lignol-le-Château. As the surface area grew, the structure expanded and the first bottles were marketed in 1972.

The bottles are sold under the brand CHARLES CLEMENT (founding member of the winery)

Today, 59 harvesters for a surface area of 110 ha are associated in the winery to develop all of our Cuvées. The vineyard spread over several villages allows us to obtain assemblages representative of the slopes of the BARSURAUBOIS.

A 71 kms from Troyes, 8 kms from Bar sur Aube and 8 kms from Colombey-les-Deux-Eglises, Colombé-le-Sec has 154 inhabitants and extends over 878 Ha. Its name has been known since the XII century: "Colombare Siccum" in 1101 under the name of "Colombarium". This name would come from "dove". Indeed, the village contained many pigeon houses, some of which belonged to the abbey of Clairvaux. "Dry", would be a qualifier for its limestone plateau.

The monks of Clairvaux used to have a cellar there, which in some ways gave the village the name of Colombé le Cellier (14th century).

The CHARLES CLEMENT champagne comes from a Kimmeridgian soil, clay and limestone. This land, of high quality and enjoying a long sunshine, offers grapes with more structured juice, releasing powerful aromas where a subtle fragrance very fresh and very woody, scents of fruits slightly ripe.

Pinot Noir, Pinot Meunier and Chardonnay grape varieties on 150 hectares ... Such a presence and a variety make it possible to produce the most subtle and optimum blends.

Discover a region, its villages, its traditions ...

Here in South Champagne, on the Champagne route, we propose you to meet a culture, a passion ... The visit of the Cellars with tasting allows to live in the unique atmosphere of the universe of Champagne ... Cite this century and the centuries Passed around techniques, forms, tools ... Meet the space where the walls have retained for so long the laughter, the exigency and the infinite patience of those who seek perfection.

Perfect Pairings

It is wonderful as an aperitif and ideal when served with a vast array of dishes from oysters to light game dishes such as rabbit terrine and seared duck breast.

Ratings

90 Points - Wine Enthusiast

Reviews

The steely, mineral character of a Blanc de Blancs is resoundingly evident here. It's fresh on the palate with a crisp texture and vivacious acidity. It's so fruity, it's certainly ready to drink now, but wait a year, and it will show wonderful signs of maturity as well.

-- Wine Enthusiast