

CHAMPAGNE, FRANCE

Guillaume Selosse



TECHNICAL INFORMATION

For his 18th birthday, Guillaume Selosse was gifted a tiny parcel of old vines in Cramant *Au Dessus du Gros Mont*, and he began to vinify it separately with the 2008 vintage. The debut release, with a 2009 base and 2008 reserve wine, debuted in 2016 to wide acclaim.

In 2012, Guillaume teamed with Aube grower, Jérôme Coessens, to create Largillier, a truly original Champagne whose personality is as singular as any other in the Selosse constellation.

Both wines reflect the Selosse family's commitment to natural viticulture, and fermentations occur with only indigenous yeasts.

Established: 2008

Proprietor: Guillaume Selosse

Appellation: Champagne

Soils: Classic chalky marls

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Champagne Extra Brut "Au Dessus du Gros Mont"	Sourced from a tiny plot in Cramant of 80+-year-old vines. A perpetual reserve was started in 2008, and is blended with each year's base wine before returning to barrel. The remaining wine is bottled and becomes the next release.	The base wine is fermented in barrel and spends ~10 months on the lees before blending with a perpetual reserve. Malolactic fermentation is neither encouraged nor blocked. Bottles age >5 years before disgorgement. Dosage: ~1.5g/l	~660 bottles
Champagne Extra Brut "Largillier"	100% Pinor Noir from the "L'Argillier" parcel owned by Jérôme Coessens in Ville-sur-Arce in the Aube. Soils are heavy clay derived from Kimmeridgean chalk, like the great terroirs of Chablis.	The base wine is fermented in barrel and rests on the lees for 2 years before assembling in tank with a perpetual reserve for an additional year with the lees. Malolactic fermentation is neither encouraged nor blocked. Bottles age ~1 year before disgorgement. Dosage: ~1.5g/l	~3,500 bottles