

THORMAN HUNT

EST. WINE SHIPPERS 1978

Gallimard Père et Fils, Les Riceys

Champagne Cuvée Amphorescence (zero dosage)



Grower

Didier Gallimard and his son, Arnaud, own 10 hectares of prime vineyards on the steep slopes around Les Riceys in the southern Aube. Didier is the 6th generation and Arnaud the 7th of this family domaine. The Gallimard family, develop their Champagnes with the greatest respect for tradition and modern winemaking. Their winemaking uses the fewest interventions possible. Single varietal, single vintage, perfect dosages, particular aging (oak barrels and clay amphora), or perpetual Solera reserve wines, represent just some of the numerous characteristics of their domain.

Vineyards

Their vines' average age is over 30 years and the dramatically sloping vineyards, which are of chalk and Kimmeridgian limestone, are planted with 85 % pinot noir and 15 % chardonnay, pruned in Guyot, Cordon de Royat and Chablis method. By exercising good judgment in their vine-growing practice they are also conforming to protection of the environment.

Vinification

Chardonnay and Pinot Noir are aged individually for 5 months in an Ovoid terracotta amphora (made by hand in Tuscany). The bottles are aged on laths for a minimum 48 months in the cellar. Limited edition of 2500 Bottles.

Style

Citrus and grapefruit aromas, lightly buttered, brioche bread. Fine balance, ample and aromatic complexity. Crystal and mineral freshness – salty notes. Very nice length a with note of exotic mango.

Grape varieties:

50 % Pinot Noir

50 % Chardonnay

Dosage: 0g/L

Bottling options: 75cl

ABV: 12.0%

Vegan: Yes

Closure: Cork

