

CHAMPAGNE, FRANCE

Jacques Selosse



OVERVIEW

Established: 1950-1960 **First Vintage:** 1960

Proprietors: Corinne & Anselme Selosse

Since assuming control of his father's estate in 1974, Anselme and Corinne Selosse have redefined Champagne with their fastidious viticulture, innovative élevage, and intensely vinous champagnes.

VINEYARD INFORMATION

Soils: classic chalky marls.

Vines: Approximately 0.85 hA of Pinot Noir, and 6.65 hA of Chardonnay in the elite villages of Avize, Cramant, Oger, Le Mesnil, Aÿ, Ambonnay, and Mareuil-sur-Aÿ.

Appellation: Champagne **Harvest:** by hand

WINEMAKING NOTES

Selosse features some of the lowest yielding vines in the region – leading to the region's ripest, most expressive fruit. They encourage the natural growth and evolution of the soil so that it may express minerality in the wine.

Primary fermentations occur in a mix of pieces (228L), fût (400L), and demi-muids (600L).

Malolactic fermentations are free to occur (or not) as each individual lot evolves.

Wines are held for one year in barrel, with a 16% new barrels added to the rotation each year. Reserve wines spend a year in foudre before moving to INOX.

THE WINES

| | Fruit Source | Aging/Dosage | Production |
|---|--|-----------------------|-------------|
| Blanc de Blancs Champagne Brut "Initial" | Three successive vintages from Avize, Oger & Cramant, primarily from lower-slope sites. | >3 years ~5g/l | 2,700 cases |
| Champagne Extra Brut "Version Originale" | Three successive vintages from Avize, Oger & Cramant, primarily from hillside | 5 years ~1.5g/l | 300 cases |
| Champagne Demi-Sec "Exquise" | Sourced from a south-facing amphitheatre in Oger. | 3 years ~24g/l | ~100 cases |
| Champagne Brut "Millésimé" | A single vintage from two parcels in Avize. | 9 years 0 - 4g/l | 0-500 cases |
| Champagne "Substance" | Each year, 22% is withdrawn from a solera (started 1986) from 2 Avize parcels; a south-facing slope and an east hill-base. | 5-6 years 0 - 4g/l | 275 cases |
| Champagne Brut Rosé | Two successive vintages of Avize Chardonnay blended with ~10% Ambonnay Pinot Noir. | 5 years 4 - 6g/l | ~500 cases |
| Les Lieux-Dits | Selosse makes mini-soleras from 6 villages to demonstrate Champagne's terroirs. Production is always miniscule. The names are: Les Carelles (Le Mesnil), Chemin de Chalons (Cramant), Les Chantereines (Avize), La Cote Faron (Ay), Bout du Clos (Ambonnay), Sous le Mont (Mareuil-sur-Oger) | 5 years 0 - 4g/l | 400 cases |