

# THE SOURCE TAISNE RIOCOUR CHAMPAGNE



## NV GRANDE RESERVE, BRUT

### PRODUCER OVERVIEW

Established in Champagne in 1837, the de Taisne family decided to bottle their own wines in 2014. Located in Champagne's most southerly region known as the Barséquanais, the Aube's Les Riceys commune is just on the border of the Côte d'Or. Pinot Noir is the focus (as well a little Chardonnay); it's grown on rocky calcareous clay and silt topsoil, on a bedrock of Jurassic limestone marl and calcareous mudstones with a blockier geometric shape than Chablis' flaky, friable, fossil-rich Kimmeridgian limestone marls. All wines are hand-harvested and fermented in 25-200hl steel vats for 10-15 days with the assistance of neutral Champagne yeasts when needed, and they undergo complete malolactic fermentation. Sulfites are added during pressing, at the end of malolactic, and again at disgorgement, with a Total SO2 of 40-60 mg/L. The wines are then filtered prior to bottle aging.

### VINEYARD DETAILS

Grand Reserve is 65% Pinot Noir and 35% Chardonnay made 15% vin de reserve and 85% single vintage made from vines on various medium to very steep plots facing south between 300-340m in Les Riceys on limestone marl bedrock and clay topsoil.

### CELLAR NOTES

10-15-day fermentation with neutral Champagne yeasts and completion of malolactic fermentation with 5 months in steel prior to bottling. Sulfites are first added at the press. The wines are aged in bottle for three years prior to disgorgement and receive 6.5g/L dosage.

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