

« Short summers lightly have a forward spring. »

William Shakespeare, Richard III

News



Weather: an incredibly warm winter !

Last winter in France was noticeably warm. The first consequence was a very precocious budburst exposing most vineyards to spring frost. A few regions were hit such as Champagne and Burgundy but the damage seems to be limited. The picture on the left was taken in Château Hourbanon (Médoc) 29th March.

Thanks for visiting us !

Vinisud and ProWein were great successes with the usual cheerfulness on our stand. Thanks a lot for sharing some of your time with us !



Jean's « P'tit Coup » !

Jean Panis has just launched a new cuvee named « Le P'tit Coup ». They're excellent value for money IGP's from Languedoc available both in red and rosé. Don't hesitate to ask for samples !



Contests

Spring is the season of hard work at the vineyard... and contest results ! Please visit our website to see the latest medals, scores and tasting notes (Decanter, Vignerons indépendants, Féminalise, Gilbert & Gaillard, etc...): <http://www.vigneronssetpatrimoine.com/le-blog/>.

Zoom on Champagne Louise Brison

The estate

Louise Brison vineyard spreads on 12 Ha in the heart of Côte des Bar. It is only planted in Pinot Noir and Chardonnay. Wines are systematically vinified and then aged in French barrels but there is something even more specific about Champagne Louise Brison: all the cuvees are vintage Champagnes ! With « élevage sur lattes » times of 4 to 6 years on all the classic cuvees, and going up to 20 years for the « legend » range.



Barrels cellar

Selection of the domain

Champagne Brut 2008: 50% Pinot Noir - 50% Chardonnay, this vintage 2008 stands out by its intense nose on spices and butter notes. As for other vintages, the 2008 impresses with the mouth, extremely vinous. A real gastronomy Champagne.

Silver medal Vinalies 2014

Bronze medal Decanter World Wine Awards

Cuvée Tendresse 2005: 100% Chardonnay, this « blanc de blancs » seduces thanks to his elegance and complexity on white flower notes. In mouth, some grilled walnuts notes appear. They often reminds some famous Burgundy wines...

92/100 Tasted

Silver medal Vinalies 2012

Bronze medal – Effervescents du Monde

Bronze medal – Chardonnay du monde



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Domaine de la Tour
Blanche
Alsace

Domaine Ninot
Mercurey
Rully...

Domaine George
Chablis
Chablis 1^{er} Cru...

Domaine P. André
Dumas
Brouilly
Beaujolais...

Champagne Louise
Brison
Champagnes millésimés

Château Frédignac
Ieres Cotes de Bordeaux-
Blaye

Château Hourbanon
Médoc

Domaine Belles
Courbes
St Chinian

Château Du Donjon
Minervois
Cabardès
Coteaux de Peyriac

Domaine D. Lorieux
Bourgueil
St Nicolas de Bourgueil

Domaine du Rin du
Bois
Touraine

Domaine Dominique
Pabiot
Pouilly Fumé

Domaine d'Escausses
Gaillac

Domaine de Cause
Cahors

Domaine Bordenave
Coustarret
Jurançon

Domaine de la
Graveirette
Cotes du Rhône
Châteauneuf Du Pape...

Mas de Bagnols
VDP des Coteaux de
l'Ardeche
Cotes du Vivarais

Château Matheron
AOC Côtes de Provence

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Mas de Bagnols
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Château Matheron
AOC Côtes de Provence



Francis Brulez

Vigneron's quote

« Our Champagnes are inseparable from wines. They must be tasted the same way, using sight, smell, taste, but also hearing ! They should be enjoyed during gourmet meals composed with fine and delicate courses. Their composition is as natural as possible with minimum input during the production (our Champagnes contain less than 5 mg/L of free SO₂) resulting in a very pure style of Champagne. »

Good to know

Champagnes Louise Brison are well known for their wide old vintages collection. Indeed, every vintage is available from 1991. It's a real opportunity to discover the finesse of rare vintage Champagnes and enjoy the complexity of their tertiary aromas (truffle, leather, honey,...)

Cuvee of the Month : M'Réserve from Château Matheron



Vineyard of the domain

Every vintage, Paul Bernard produces between 1500 and 2000 rose bottles of the cuvee « M'Réserve ». This wine is always based on a majority of Grenache. The result is a gastronomy rose, vinous and very fine, that will accompany fishes or poultry perfectly.

Every bottle wears a wax capsule. The M'Réserve cuvee is available both in 75cl bottles and magnums.

Technical information

Appellation : AOC Côtes de Provence

Domain : Château Matheron

Grape varieties : 50% Grenache, 25% Cinsault, 25% Tibouren

Terroir : Clay and limestone slop, south oriented

Vinification and ageing: Night harvested to keep the freshness of the grapes. Direct pressing for the Cinsault and Tibouren. Maceration in the skins for 6H for the Grenache. Ageing on fine lees for 15 days. The bottling occurs in the spring following the harvests.



Paul tasting

Color: Brilliant pale rose

Nose: Intense on white fruits and flower aromas

Palate: The mouth is rich and vinous, very well balanced by a pleasant acidity. Remarkable length on flowers and exotic fruits aromas.



Where to meet us

2014 main international wine fairs are now behind us. But the vignerons are always available to welcome you on their estates. Feel free to contact them directly, you will easily find their addresses on our website: <http://www.vigneronssetpatrimoine.com/les-vignerons/>.