



DE BEAUREPAIRE  
RYLSTONE  
*A taste of France in Australia*

## 2016 'BLANCHEFLEUR' BLANC DE BLANCS

### DESCRIPTION

An elegant & lithe sparkling with a clean, crisp, dry finish balanced with delicious aromatics of brioche & lingering lemon notes. Blanche fleur is a vintage sparkling which embodies the purity of our cool-climate Chardonnay grapes and meticulous approach to winemaking. Blanc de Blancs use only Chardonnay grapes (hence their name – white of whites) and tend to have a fine bead (smaller bubbles). Blanc de Blancs also tend to be reserved for the very best sparklings and Champagnes in the world (due to their elegance and longevity) and are particularly well suited to pairing with food – befittingly, in France, Blanc de Blancs are called the “Wine Insiders’ Champagne”.

### HERITAGE

Under the patronage of Marie, Countess of Champagne, Chrétien de Troyes penned the first romantic novel and first written account of the Quest for the Holy Grail called *le Conte du Graal* in the Twelfth Century. The story follows the quest of the young knight, Perceval as he seeks out the Fisher King. He encounters a besieged castle (Beaurepaire) commanded by a beautiful lady (Blanche fleur). Perceval falls in love with Blanche fleur after which he challenges the besieging knight to single combat, is victorious, liberates the castle and later marries Blanche fleur de Beaurepaire. A great inspiration for one of our premium wines.

### TERROIR

Our family’s estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

### VINEYARD

All Chardonnay sourced from our first planting in C Block, with an average vine age of 16 years, where the soils are loam over limestone.

Harvest: Individually selected parcels of Chardonnay were harvested through a combination of hand and machine harvesting on the evening of 16 February 2016 with a baumé of 11.5.

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry & hotter than average producing a vintage approximately 2 weeks earlier than average.

### VINIFICATION

The fruit was 100% de-stemmed & crushed gently to retain premium free-run juice. Primary fermentation at 13-14 degrees was conducted in the tank using natural yeasts, delivering beautiful primary fruit characters. Malo-lactic fermentation produced excellent mouth-feel & complexity. Secondary fermentation on lees lasted 10 months. It was disgorged early to maintain freshness & vibrancy.

### AGING

The wine was left on lees for 10 months with tirage in February, then left to ferment for a further six months in the bottle before disgorgement & completion in August. Residual sugar 4g/litre. It will age very well

### TASTING NOTES

The wine has a savoury, buttery beautifully-balanced crisp palate, with very desired overtones on the nose of yeasty bread and brioche. It has tight bubbles and lingering notes of melon and lemon.

### VIN ET GASTRONOMIE

Beautifully matched with lobster and seafood (especially with creamy sauces); with scallops and truffles (celeriac puree); pork bellies; and white meats.

### WINE TIPS

Cellaring Potential: 5 to 10 years

Serving Temperature: 8 degrees C / 47 degrees F

### VARIETAL MIX:

100% Chardonnay

### ALCOHOL:

12.5%

### DISGORGED (RELEASED):

August 2017 (September 2017)

### BOTTLES PRODUCED:

4,200

