



DE BEAUREPAIRE

RYLSTONE

*A taste of France in Australia*

## 2017 'BLANCHEFLEUR' BLANC DE BLANCS

### DESCRIPTION

An elegant & lithe sparkling with a clean, crisp, dry finish balanced with delicious aromatics of brioche & lingering lemon notes. Blancch 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”. The 2016 “Blanchch fleur”, our first methode traditionnelle Blanc de Blancs was ranked equal best in NSW by Winestate Magazine in April 2018.

### 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 (Blanchch fleur). Perceval falls in love with Blanchch fleur after which he challenges the besieging knight to single combat, is victorious, liberates the castle and later marries Blanchch 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: 2017 started exceptionally dry after the driest winter in 30 years. Our judicious use of irrigation limited yield loss to 30% over the vintage. A wet middle of the season also helped stave off the full impact of the worst drought in 100 years, but the dry returned toward harvest enabling an extended ripening period balancing out the natural acids and sugars perfectly.

### VINIFICATION

The fruit was 100% de-stemmed & crushed gently to retain premium free-run juice. Primary fermentation at 14-15 degrees was conducted in the tank using sparkling 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 September. Dosage was 3g/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

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### VARIETAL MIX:

100% Chardonnay

### ALCOHOL:

11.5%

### DISGORGED (RELEASED):

September 2018 (October 2019)

### BOTTLES PRODUCED:

5,040



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