

CHAMPAGNE CLANDESTIN

Les Semblables Australe

THE ESTATE

Benoit Doussot, a Meursault-trained winemaker who has worked at Vouette for several years alongside Bertrand and H el ene, has opened up shop next door to Vouette with his own micro-negotiant estate called Clandestin. The estate focuses on small, out-of-the-way parcels and expositions (clandestin means “hidden” or “secret”) that many traditional winemakers eschew. The parcels, Pinot Noir on Kimmeridgian limestone and Chardonnay on Portlandian limestone, are farmed organically, and the fruit is harvested by hand.



After pressing the wine is aged in French oak barrels following closely the training in Meursault that Benoit received before moving north to Champagne. The Champagnes appeal to purists with lovely minerality, cut, and precision. Because of the insistence on harvesting perfectly ripe grapes (which is not generally the case in Champagne), the wines can be bottled with no dosage, giving room for the oceanic terroir to really shine through. These are show-stopping Champagnes of the highest order.



THE DETAILS

Australe comes from south-facing vineyards of Pinot Noir in the commune of Buxi eres-sur-Acre. Fermented and aged in French oak barrels before aging sur latte for 15 months, Les Semblables Australe is disgorged and finished without any dosage.

COUNTRY

France

APPELLATION

Champagne

ELEVATION

200 meters

VARIETIES

Pinot Noir

SOIL

Kimmeridgian limestone

VINE AGE

20-35 years old

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Hand harvested, manual press, fermented in stainless steel tanks

AGING

15 months sur latte, finished without dosage, unfined and unfiltered, 16g/L SO2

FOR THE RECORD