



CHAMPAGNE CLANDESTIN

Les Grandes Lignes

Benoit Doussot, a Meursault-trained winemaker who has worked at Vouette for several years alongside Bertrand and Hélène, has opened up shop next door to Vouette with his own micro-négociant 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 Kimmeridean 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.

Les Grandes Lignes comes from a single 0.5 HA vineyard of Chardonnay planted on a gentle slope of Portlandian limestone soils with full southern exposure. Like everything at Clandestin, it is harvested by hand and fermented by natural yeasts in a French oak demi-muid. After 10 months it is bottled and aged sur latte for 15 months. To retain the purity of the terroir, Les Grandes Lignes is bottled without dosage.

ORIGIN

France

APPELLATION

Champagne

SOIL

Portlandian limestone

AGE OF VINES

20-35

ELEVATION

234 meters

VARIETIES

Chardonnay

FARMING

*Certified organic (ECOCERT) with
bidynamic practices*

FERMENTATION

*Hand harvested, natural yeast fermenta-
tion in neutral French oak demi-muids*

AGING

*10 months in demi-muids, then 15
months sur latte, bottled without dosage*

ACCOLADES

92 – NV Les Grandes Lignes – Wine Advocate

**JON-DAVID
HEADRICK
SELECTIONS**

