



# CHAMPAGNE CLANDESTIN

## Les Semblables

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Champagne Clandestin is a new joint project between Bertrand Gautherot of Vouette & Sorbée and his righthand man, the young, energetic, Burgundian-trained Benoit Doussot. Needless to say both Bertrand and Benoit have a lot of experience with the terroirs around their village, so much so that their neighbors in Buxières-sur-Acre have been turning to them for assistance in setting their vineyards to rights after years of neglect.

Clandestin means hidden or secret and it refers to the source of this Champagne: the long-overlooked, west-facing parcels of Pinot Noir on Kimmeridgian soils as well as Chardonnay on Portlandian soils above Buxières. Southerly, easterly and southeastern-facing parcels have long been favored in the Aube because they are bathed in more sunlight for a longer portion of the day while their western counterparts were seldom prized or utilized fully. Clandestin is made entirely from these cooler, west-facing vineyards - Pinot Noir on Kimmeridgian while the Chardonnay comes from a single, south-facing vineyard site planted on Portlandian clay. All of these sites are farmed organically and certified by ECOCERT and are vinified according to the exacting standards for which Vouette & Sorbée has been rightly praised.

Les Semblables is a savory Champagne made from 100% Pinot Noir showing a salty minerality dictated by its sourcing. Harvested by hand and fermented by natural yeasts, it is fermented and aged in 350 and 500 liter French oak barrels followed by 15 months aging sur latte. It is bottled without a dosage. The inaugural release comes from the 2015 vintage.

## ACCOLADES

91 – NV (2015) Les Semblables – Wine Advocate

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### ORIGIN

France

### APPELLATION

Champagne

### SOIL

Kimmeridgian limestone

### AGE OF VINES

20-35

### ELEVATION

200 meters

### VARIETIES

Pinot Noir

### FARMING

Certified organic (ECOCERT) with biodynamic practices

### FERMENTATION

Hand harvested, natural yeast fermentation in 350-600L French oak barrels

### AGING

10 months in 350-500L French oak demi-muids, then 15 months sur latte, bottled without dosage