

Tarlant / "Zero" / Brut Nature

Chardonnay + Pinot Noir + Pinot Meunier
Vallée de la Marne, Champagne, France NV
\$130 (MAGNUM)

GROWERS: The Tarlants are truly a superlative hallmark in the Champagne region, with a deep history and stubborn pioneering spirit that persists to this day. The dynasty goes all the way back to their first planting in 1687 (we're talking King Louis XIV times here!) when Pierre Tarlant cultivated his first vineyards in the Vallée de la Marne. Centuries later in the early 1900s, Louis Tarlant not only became the mayor of Oeuilly, but also helped lead the pioneering "grower" movement that aimed to protect the purity of Champagne's production and resulted in the creation of the Champagne AOC in 1927. Then his son Jean-Mary continued the avant-garde spirit in the 70's by bottling almost all of their estate with no dosage sweetener added, a totally iconoclastic move that was all but unheard of at the time, and a style that has come to define the family that has championed "zero" additions ever since.

Benoît now farms and vinifies the entire estate as the 12th generation to work the land; managing a scattered 14 hectares spread far and wide over 55 parcels. In addition to plantings of Chardonnay and both Pinots, they also maintain a bit of the historical native varieties Arbanne, Petit Meslier and Pinot Blanc, with ungrafted parcels as old as 80 years. The vineyards are harvested and cellared separately according to their differing compositions of terroir: chalk, clay, sand and limestone. The fields are farmed organically with permanent cover crops and biodynamic preps as needed. The Tarlant lineage of rockstars has maintained its lengthy legacy of respect for the land, history and tradition (along with a healthy rebellious flair for the radical and experimental) while consistently turning out transformative and terroir-centric wines.

TASTING NOTES: Tarlant is an acid-lover's dream; it leads with a flash of electric, energetic vim and takes you down the rabbit hole to the butter and biscuits of a proper Mad Hatter's tea party. Some subtle floral delights (red roses perhaps?) and brilliant bubbles flash with the allure of a truly dry champagne. And oh how we love a big bottle of bubbles...that large format scuba tank / rocket ship / fire extinguisher, that magnificent magnum, that fun-for-all-occasions big ol' bottle. It is always a celebration no matter who, what, when or where it is popped... just beware the jabberwock, I mean Jerobaum.

FINE DETAILS: 1/3 Chardonnay + 1/3 Pinot Meunier + 1/3 Pinot Noir. Stainless steel fermented with native yeasts, no malolactic, gravity movements only. Blended with aged reserve wine and stored *sur lattes* for several years. Zero dosage... say it loud and proud, zero!