



Champagne Blanc de Blanc Diebolt-Vallois NV

Mssr. Diebolt is passionately committed to the idea that Champagne is first and foremost a wine, and that good winemaking starts in the vineyard. Painstakingly accurate cellar work includes fermentation of the still wine in oak barrels, and bottling without collage or filtration "in order to make Champagne the way my grandfather did." Almost all of Diebolt's small production of Blanc de Blancs is sold to three-star restaurants in France.

Champagne Cuvée Tradition Diebolt-Vallois NV

This cuvée is a classic blend of Chardonnay from Diebolt's Grand Cru holdings in Cramant and Pinot Meunier and Pinot Noir from his son's vineyards in Cuis. The wine shows mid-palate fleshiness from the black fruit, yet retains the elegant style of Diebolt's signature Blanc de Blancs.

Champagne Blanc de Blanc Cuvée Prestige Diebolt-Vallois NV

Made exclusively from 60 year old vines of splendidly structured Chardonnay, this Blanc de Blancs is a blend of three vintages with 50% of the wine having been barrel-fermented. The result is complexity and refinement brought to the highest level.

Champagne Blanc de Blanc Diebolt-Vallois 2002

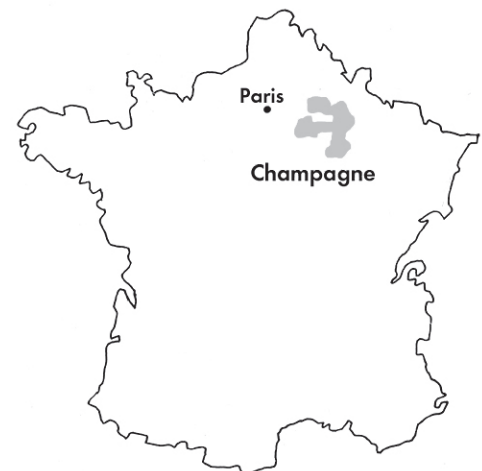
Pristine winemaking includes vinification of the still wine-all from the 2002 vintage in oak, bottling without collage to clarify the wines, and without filtration.

Regional History

Le Champagne comes to us out of a rich history of changing fashions in wine, devastating wars, king's coronations, the cork stopper, and *verre anglaise*, the first glass able to sustain the *prise de mousse* (pressure of carbonic acid generated by the 2nd fermentation in bottle). It should be said that the wines from Champagne were first popularized as pale reds in the 16th century. In the 17th century it is unlikely that the fabled *Père Pérignon* made much other than still wine in his career as meticulous vineyard master at Hautvillers. The irony of Champagne, the sight of so many of the world's bloodiest battles, is that it provides the wine synonymous with celebration and friendship. Here Roman legionnaire fought Gallic tribesmen; Attila the Hun, after leveling much of the region, was finally stopped by Theodoric, the Visigoth. The town of Epernay was sacked no less than 25 times in the course of ancient history and through WWII. Cramant is the most highly regarded vineyard region within the famed *Côte des Blancs* and carries Grand Cru status for its Chardonnay vines.

Food in Champagne

Champagne's culinary traditions are not complex. Aside from in the Vallée de la Marne, the Montaigne de Reims, and the Côtes de Blanc where chardonnay and pinot noir vines thrive, little else is grown. Hence, the restaurants of Champagne rely on the best traditional foods from elsewhere in France; *Charolais* beef from Burgundy, black truffles from Bordeaux, *foie gras* from Toulouse, and salmon from the Savoie, are not uncommon. Indigenous dishes exist—mostly based on pork, root vegetables and grains—but the cuisine that best expresses the culture of Champagne is *haut cuisine*. The Champenoise have invented a different style of sparkling wine to suit every nuance of this complex cooking: young, crisp Brut or Brut Nature with oysters, some caviar, and smoked fish; mature vintage Champagnes with dishes involving black truffles, cream sauces & certain rare caviar; Rose Champagne with green herbs, spices, tomatoes, and red meats served rare; Champagne Demi-Sec or *molleux* with foie gras, cheese plates & sweet reduction sauces.



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