



CHAMPAGNE TARLANT TRADITION EXTRA BRUT NV

SKU: CHATART

The Tarlant family have been making wines in the Vallée de la Marne since 1687. Brother and sister Benoit and Melanie Tarlant continue the family traditional by focusing on zero dosage, long ageing, and site expression. The new Tarlant Extra Brut Reserve N/V is impressive for its textural depth of the wine whilst maintaining their ethos of low dosage, crisp Champagne style, achieved by extended ageing.

Benoît and Mélanie are also working towards organic certification and are currently using methods to encourage biodiversity within the vineyard. The Extra Brut Reserve is a blend of 51% Pinot Noir, 34% Pinot Meunier, and 15% Chardonnay, the base wine coming from the excellent 2015 vintage. The palate is fresh, taut and minerally, yet with a honeyed, nutty mid-palate. Expressive and elegant, it's fantastic value for money.

