



CHAMPAGNE TARLANT BRUT RESERVE, NV

BACKGROUND

CHAMPAGNE TARLANT, HANDED DOWN FROM FATHER TO SON IN THE ART AND PASSION OF GROWING GRAPES AND PRODUCING THE FAMOUS CHAMPAGNE WINES SINCE 1687, IS SITUATED CLOSE TO EPERNAY ON THE HILLSIDE OF THE CELEBRATED MARNE VALLEY, ON THE TERRITORY OF OEUILLY. THERE, THE TARLANT FAMILY STILL PERPETUATES THE TRADITION, NOW SUCCESSFULLY IN THE HANDS OF JEAN-MARY TARLANT AND HIS FATHER GEORGES WHO ELABORATE THEIR LARGE RANGE OF PRODIGIOUS CHAMPAGNES, ESPECIALLY THOSE OF THE "NEC PLUS ULTRA" RANGE SUCH AS THE CUVEE LOUIS BRUT WITH ITS SUBTLETIES OBTAINED DURING ITS LONG PERIOD IN OAK BARRELS.

TASTING NOTES

THIS WINE IS CREAMY AND RICH BUT STILL LIGHT AND REFRESHING. THE SCORES OF DANCING BUBBLES INVITE YOU TO COME BACK FOR MORE. IT HAS PRIMARY FRUIT FLAVORS AND WARM BREAD AROMAS TO CHARM YOU, AND THE LENGTH TO CONVINCE THE PICKIEST CHAMPAGNE CRITICS. TARLANT IS ONE OF A HANDFUL OF "CULT" PRODUCERS IN CHAMPAGNE, BUT UNLIKE MOST OTHER "CULT" PRODUCERS, THEY HAVE BEEN AROUND FOR AWHILE - SINCE 1687. THIS WINE IS A BLEND OF 2005, 2004 AND 2003 WITH THE TWO OLDER VINTAGES STORED IN WOOD VATS PRIOR TO BOTTLING. THE VARIETAL BLEND IS ONE-THIRD EACH PINOT NOIR, PINOT MEUNIER AND CHARDONNAY. ALL OF THE FRUIT COMES FROM HILLSIDE VINEYARDS IN OEUILLY IN THE VALLEE DE LA MARNE. THE TARLANT FAMILY USES ORGANIC PRACTICES IN THE VINEYARD - BUT THEY ARE VERY COY ABOUT CALLING THEMSELVES ORGANIC, NO DOUBT DUE TO THE FAMILY'S PROMINENCE IN THE VIGNERONS ASSOCIATION IN CHAMPAGNE.

REVIEWS

91 POINTS. JOHN SZABO (WINE ALIGN):

"TARLANT'S BRUT RESERVE IS VERY DRY AND CRISP IN KEEPING WITH THE HOUSE STYLE, VERY CLOSE TO THE BRUT ZÉRO FOR WHICH THE HOUSE IS BEST KNOWN (6 GRAMS/LITER RESIDUAL SUGAR HERE). YOU'LL FIND PLENTY OF TOASTED WHEAT BREAD, ALMOND, BUCKWHEAT, AND SAUTÉED LEMON FLAVOURS, WHILE THE PALATE IS LEAN, RIVETINGLY TART AND SEEMINGLY BONE DRY."

THE GRID ([HTTP://WWW.THEGRIDTO.COM](http://www.thegridto.com)):

"A WELCOME NEWCOMER TO THE GENERAL LIST, THIS CHAMPAGNE OFFERS PLENTY OF BANG FOR THE (YES, HEFTY) BUCK. OPEN WITH A GOOEY BRIE. FOR FANS OF OLDER, RICHER CHAMPAGNES, THIS ONE DELIVERS IN SPADES. EXPECT TOASTY APPLE FLAVOURS, ENTICING ACIDS, AND A LONG, TANGY FINISH."

91 POINTS. BEPPI CROSARIOL (THE GLOBE AND MAIL):

"HERE'S A HUGE VALUE PROPOSITION IN BONA FIDE FRENCH CHAMPAGNE. TARLANT BLENDS AN EQUAL PORTION OF ALL THREE CHAMPAGNE GRAPES — CHARDONNAY, PINOT NOIR AND PINOT MEUNIER — TO CREATE A HIGH-TENSION STYLE. ULTIMATELY VERY DRY, IT PULLS BACK AND FORTH BETWEEN SUGGESTIVELY SWEET FRUIT AND ELECTRIC ACIDITY. THE FLAVOURS HINT AT BAKED APPLE, LEMON PASTRY, TOAST AND SPICES, DISPLAYING SERIOUS LEESY-YEASTY DEPTH."



VINTAGE: NV

WINERY: CHAMPAGNE TARLANT ([HTTP://WWW.TARLANT.COM/](http://www.tarlant.com/))

REGION: CHAMPAGNE

AVAILABILITY: AVAILABLE NOW IN WINES CATEGORY

LCBO NUMBER: 325167

BOTTLE SIZE: 750 ML

COMPOSITION: CHAMPAGNE / SPARKLING (100%)