TASTING NOTES



CHAMPAGNE TARLANT LA VIGNE ROYALE, 2003

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.

REVIEWS

94 POINTS, ANTONIO GALLONI (ROBERT PARKER'S WINE ADVOCATE):

"THE 2003 LA VIGNE ROYALE, 100% PINOT NOIR, IS ANOTHER FABULOUS CHAMPAGNE FROM TARLANT. AN EXPLOSIVE, DEEPLY EXPRESSIVE CHAMPAGNE, THE VIGNE ROYALE BLOSSOMS IN ALL DIRECTIONS, SHOWING SUPERB PURITY AND DEPTH. LAYERS OF FRUIT BUILD TO THE BROAD, EXPANSIVE FINISH. SWEET, FLORAL NOTES LEAVE A LASTING IMPRESSION. DOSAGE IS 1 GRAM PER LITER. DRINK: 2014-2020."



VINTAGE: 2003

WINERY: CHAMPAGNE TARLANT (HTTP: //www.tarlant.com/)

REGION: CHAMPAGNE

AVAILABILITY: AVAILABLE NOW IN CLASSICS

LCBO NUMBER: 406363

BOTTLE SIZE: 750 ML

COMPOSITION: CHAMPAGNE / SPARKLING (100%)