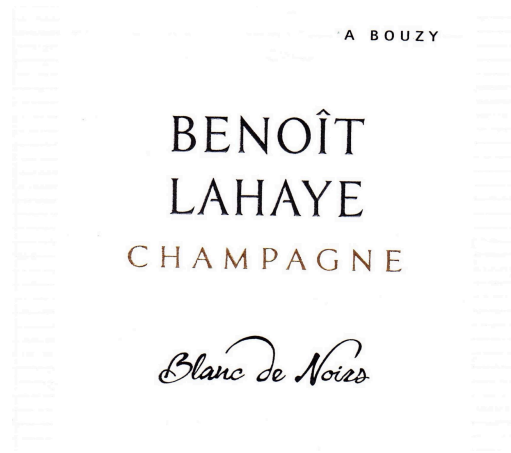


Benoit Lahaye
Blanc de Noirs, NV



Winery: Benoit Lahaye
Vigneron: Benoit Lahaye
Appellation: Champagne
Location: Bouzy

History of Domaine:

Benoît Lahaye, a master champagne maker based in Bouzy—a prestigious Grand Cru village in the Montagne de Reims region—continues a family tradition of champagne production that dates back to the 1930s. Together with his wife Valérie and their two sons, Benoît oversees a small estate of 4.8 hectares, with parcels in Bouzy (3 ha), Ambonnay (1 ha), and Tauxières (.6 ha). Bouzy's soils impart structure, power, and fruitiness to the wines, while Ambonnay contributes acidity and roundness. The majority of the vineyards are planted with Pinot Noir (just under 90%), situated on south/southwest-facing slopes with vines averaging 35 to 40 years old. Additionally, a .2-hectare parcel of 50-year-old Chardonnay in Voipreux, located in the southern Côte des Blancs, is managed by Pierre Larmandier. The estate's total production is limited to fewer than 40,000 bottles per year.

Cuvée:
Blanc de Noirs, NV

Grape Variety:
100% Pinot Noir (40-year-old vines)

Vineyard:
Bouzy (Les Vaux Betins)
Tauxières (Les Argentières) in a more filtered type soil

Pruning:
Cordon de Royat

Vinification:
Blanc de Noirs undergoes malolactic fermentation with no racking or filtering. Grapes from each parcel are pressed separately, and fermentation takes place in 100% oak barrels. The dosage is 4 grams per liter (Extra-Brut).