

BENOÎT LAHAYE  
CÔTEAUX CHAMPENOIS  
APPELLATION CÔTEAUX CHAMPENOIS CONTRÔLÉE

*Bouzy Rouge*

**Benoit Lahaye**  
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Winery: Benoit Lahaye

Vigneron: Benoit Lahaye

Appellation: Côteaux Champenois Contrôlée

Location: Bouzy, France

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: Bouzy Rouge

Grape Variety: Pinot Noir

Vineyard:

Brown chalky soil.

Pruning:

Cordon de Royat

Vinification:

The harvest involves manual destemming of the grapes, followed by natural alcoholic fermentation in terracotta eggs without the addition of sulfur. The wine is aged in oak barrels for 15 to 18 months and undergoes malolactic fermentation. There is no racking or filtering during the aging process. A small dose of 20 mg/L of sulfur is added at bottling.