

# L. AUBRY&Fils

Jouy-les Reims  
champagne-aubry.com

France

## CHAMPAGNE Montagne de Reims

### OVERVIEW

"Very unique Champagnes and among the best pink-fizz in the entire region. Be ready to have your mind expanded! Given the breadth of the range, it's hard to make shift with a few telling descriptors. They are flowery and high-flying Champagnes, rather like a cross of Chartogne and Chiquet, but not exactly similar to either. Class, depth and detail are abundant. They are graceful, even when they're intense. As Aubrys use concentrated must instead of sugar for their dosage, the palate "reads" the sweetness differently. There's more of a fructose texture, a clotted-cream kind of grip. I find these Champagnes alternately lovable and impressive, and occasionally both.

The Aubry estate is in the village of Jouy-les-Reims in the western part of the Montagne de Reims. Twin brothers Pierre and Philippe farm parcels in the limestone and clay soils of Jouy, as well as sites in three other premiere cru villages: Pargny-les-Reims, Villedommange, and Coulommès-la-Montagne.

Aubry also farms one and a half hectares of ancient grape varieties still permitted by A.O.C. law. Their plantings of Petit Meslier, Fromenteau (Pinot Gris) and Arbanne were completed in 1989 to mark the 200 year anniversary of grape growing by the Aubry family. Aubry makes two different cuvees to showcase these rare grapes. The Le Novembre d'Or Veteres Vites blends all seven permissible grapes in the Champagne Appellation: Pinot Gris, Pinot Blanc, Petit Meslier, Arbanne, Pinot Noir, Pinot Meunier, and Chardonnay. The Blanc de Blanc Le Novembre d'Or Sable Brut blends Petit Meslier, Arbanne and Chardonnay all from parcels in Jouy-les-Reims. Sable is named for the French word for fettle or fine, referring to this cuvee's lower atmospheric pressure; four atmospheres, rather than the normal six." —Terry These

**Varieties:** Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris, Pinot Blanc, Petite Meslier, Arbanne

**Total Acreage:**  
42 acres (

**Average Production:**  
11,700 cases

### VINEYARD/CELLAR PRACTICES

- One of the last group of growers to tend ancient Champagne varieties.
- Dosage to finish their Champagnes is grape must concentrate rather than sugar.

### WINES

#### L. Aubry Fils Brut NV

**CORE LIST** "All of these wines were disgorged 2/10. Aubry is another who does the ongoing solera thing for his NV, so this is 60% 2007 and 40% of last year's blend, a bit more than usual. It's 50% Meunier and 25% each Chardonnay-Pinot Noir. This wine has improved dramatically the last three years; it was always crackery but now it's more iodé than before, more saline and mineral, as if it were fined with *sel gris*." —TT

#### L. Aubry Fils Le Nombre d'Or Campanae Veteres Vites Brut, 2005

"This is one of two cuvées from the arcane varieties; Arbanne, (15%; it gives the "herbs and honey" flavors), Petit Meslier (20%; it gives the "orange and lemon" flavors), Fromenteau! (25%; it gives the Pinot Gris flavors, I guess!), plus 20% Meunier, 10% Chardonnay and 20% Pinot Noir! It means "the old vines of the countryside." " —TT

#### L. Aubry Fils Rosé Brut NV

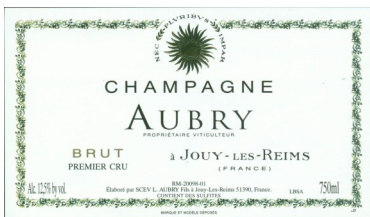
"55% Chardonnay 30% Pinot Noir and 15% still red of Meunier. Wonderful fragrance of wild strawberry, patisserie, key-lime and even licorice; the most studiedly dry Rosé in this offering. Lallement you sense can't help itself, but this has been chiseled away to the spinal column of fruit. Yet with air a lovely apple note emerges. This is in the truest sense *esoteric*, as it limns the unseen. For gushing charm, apply elsewhere." —TT

### ACCOLADES

Aubry is one of the most intriguing producers in Champagne because the wines are so expressive. Maybe it is the inclusion of Champagne's ancient varieties in some of these blends, or the low atmosphere style of some of the wines, or maybe it's just the personality of the Aubry brothers themselves, but I always find so many admirable qualities in these wines. —Antonio Galloni, *The Wine Advocate*



Pierre and Phillipe Aubry



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