

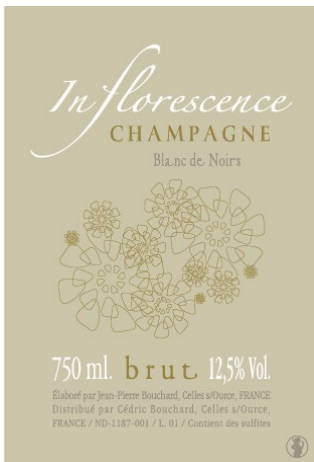
Cédric BOUCHARD

Celles-sur-Ource

champagne-rosesdejeanne.com



Cédric Bouchard



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France

CHAMPAGNE
Côte des Bars

OVERVIEW

Cédric Bouchard is, almost in spite of himself, one of the most exciting producers to emerge from Champagne in recent years. He never intended to take up the banner at his family estate, heading instead to Paris to carve out a career in business. While in Paris, he met sommeliers & merchants who were passionate about wine and had strong, provocative opinions about how it should be made. He came to believe that he could make Champagne unlike any he had grown up tasting, so when he returned to the Aube in 2000, his father allowed him to take over the tiny vineyard of *Les Ursules* and he launched **Roses de Jeanne**. His results were spectacular & after witnessing on-going success from Bouchard *Fils*, Bouchard Père ceded absolute control of his vineyards to Cédric, who now makes wines from his father's vineyards under the **Inflorescence** label. His unique aesthetic of single variety, single vineyard, single vintage is true for all of his wines, whether they bear a vintage date or not. Ever the explorer, he recently planted a new vineyard solely for making still wines (Côteaux Champenois). After just one decade, Bouchard has become a great luminary of Champagne, has lit a beacon for the Aube and turned his Champagnes into cult wines that remain, compared to his qualitative peers, a bargain.

Varieties: Chardonnay, Pinot Blanc, Pinot Noir

Total Acreage: fewer than 8 acres

Average Production: about 1,000 cases

VINEYARD/CELLAR PRACTICES

- Yields limited through *ébourgeonnage* & green harvest to an astonishingly low 26 hectoliters per hectare (roughly 60% of levels typically found in Champagne)
- Vineyards are organically farmed, soil is hand-filled, grapes are hand-harvested
- Grapes are crushed either by foot or in a horizontal wood press; wines are made using only first-run juice; ambient yeast fermentation, bottled unfiltered, with no dosage.

WINES

Inflorescence Côte de Val Vilaine Brut Blanc de Noirs

Multi-layered fruit & mineral qualities duel for prominence in this cuvée, leaning ultimately to the fruit side, setting the general tone for *Inflorescence* wines as curvy and suggestive.

Inflorescence La Parcelle Brut Blanc de Noirs

From a 1.23-acre parcel, this cuvée, subject to Bouchard's longest pre-release aging regimen (80 months), has a magical combination of introspective power, stolidity & transparency.

Roses de Jeanne Les Ursules Brut Blanc de Noirs

From an incredibly densely planted parcel of 30+ year-old Pinot Noir, this wine is the most representative of the estate: elaborately complex, boldly flavored, yet it remains weightless.

Roses de Jeanne La Haute-Lemblée Brut Blanc de Blancs

A ¼-acre of Chardonnay yields a sleek yet strapping wine with robust stone fruit flavors (a rare quality in Champagne) backed by a pointed but mouth-watering minerality.

Roses de Jeanne La Bolorée Brut Blanc de Blancs

A highly original wine from ½-acre of 40-year-old (!) Pinot Blanc (!)—especially rare in Champagne—it is a subtle, demanding, beautifully detailed wine with a svelte, lingering minerality.

Roses de Jeanne Le Creux d'Enfer Brut Rosé de Saignée

Elegant, crystalline rosé (made not by adding red wine, but through skin contact) with kaleidoscopic nuance and great refinement—among the finest rosés made in Champagne.

Roses de Jeanne Le Creux d'Enfer Blanc Côteaux Champenois

Concentrated, complex, mineral-oriented still wine made from a mere 3 rows of Chardonnay.

Roses de Jeanne Le Creux d'Enfer Rouge Côteaux Champenois

A deep, sultry red with effusive dark fruit aromas and a richly spiced mid-palate & finish.

Roses de Jeanne Les Ursules Blanc Côteaux Champenois

A fascinating white still wine made of Pinot Noir, it has a subtly suggestive minty-floral lift to its predominantly red currant fruit, and a welter of mouth-coating minerality.

Roses de Jeanne Les Ursules Rouge Côteaux Champenois

Incredible color, glorious finesse, alluring aromas, pure & spicy flavors, and a lithe, gossamer texture make this one of the handful of truly great Côteaux Champenois made.



Vineyard map that is occasionally wrapped around a bottle of Roses de Jeanne. In this case it's the layout of La Haute-Lemblée

INTRODUCTION TO THE AUBE

During the French Revolution, in an attempt to extirpate the feudal system in favor of a centralized government, the zealots-in-chief carved France into 83 departments. The new bureaucratic arrangement meant that the Aube region of the province of Champagne became its own department. While this may make sense geographically (the Aube is 70 miles southeast of Épernay and Champagne proper), its wines were clearly of Champagne styling. It continues to be overlooked as a source of fine Champagne. It was long a source of inexpensive fruit for Champagne, though there is little of that now. As growers take their vineyards more seriously, the wines emerging from the Aube are proving to be able to stand with the best of Champagne.

ACCOLADES

These are wines of exceptional vinosity and depth, and they take their time to evolve, developing slowly over several hours after the bottle is opened. Although they are all labeled as brut, the wines don't receive any dosage, and yet it's not even a question about whether or not they need it: Bouchard's wines are among those rare champagnes that feel perfectly, naturally secure in their dryness, and where the thought of dosage seems even bizarre, as if adding it to a red Burgundy. Many of these, especially the Roses de Jeanne champagnes, can benefit from decanting, and in general they will show far better in a tulip glass than in a standard champagne flute.

Inflorescence Côte de Val Vilaine Brut Blanc de Noirs This is tensely poised, racy, crunchy in its vivid red fruit tones, unfolding on the palate with a clear, precise delineation of flavor and consistently intertwined with a stony, almost flinty minerality. When you return to this after drinking the Ursules, you see how the other wine has a greater profundity and resonance, but that doesn't take anything away from the excellence of this one. I can't get enough of it. **

Roses de Jeanne 2005 La Haute-Lemblée Brut Blanc de Blancs "2005 was a little complicated," says Bouchard. "There was a mix of everything: ripeness, rain, richness, acidity." This certainly shows the ripeness of the vintage...with tropical hints of passionfruit and coconut alongside plush flavors of apricot and summer peach. It's extremely youthful and wound-up, taking its time to emerge in the glass, but after half an hour or so, it becomes noticeably more complex, showing a lot of subtlety and grace. The finish...is intensely soil expressive and deeply resonant, it persists on the palate with great length, feeling sophisticated and complete. **1/2

Roses de Jeanne 2005 La Bolorée Brut Blanc de Blancs The inaugural vintage of Bouchard's old-vine Pinot Blanc has proved well worth the wait. Pinot Blanc is relatively rare in Champagne, and even more so when it's made from 40-year-old vines. It definitely doesn't taste like Chardonnay, and its elegant purity and confident, old-vine depth are unlike any other Pinot Blanc champagne I've tasted, although the fruit flavors are plausibly varietal, the delicate notes of melon and pear giving way to hints of citrus peel and sweet herbs on the back end.... For all of its impressiveness up front, though, the most striking thing about this wine is its finish, which more closely resembles that of a fine Chinese tea than a typical wine: the aromas linger delicately on the palate and throat with an unusual vibrancy and vitality, and after you've swallowed, a whole new set of flavors and nuance appear, continue to make their presence felt for a long time afterwards. ***

—Peter Liem, *ChampagneGuide.net*

The **2005 Roses de Jeanne Brut Blanc de Blancs (La Haute-Lemblée)** needs to be opened at least an hour in advance in order to be fully appreciated. Initially very ripe and almost tropical, the wine settles down over time and gains incredibly clarity in the glass. Mango, pineapple and exotic Chardonnay fruit emerge with awesome richness in a big, boisterous style. The mousse is exceptional for its elegance and finesse. Tasted an hour later, some of the overt ripeness in the wine has receded and the wine reveals absolutely incredible balance. **93+**

The **2008 Roses de Jeanne Le Creux d'Enfer Blanc Côteaux Champenois**, tasted from tank, was aged in 100% new barrels, but it has absorbed the oak beautifully. The 2008 shows the more minerally side of Chardonnay from the site, with superb balance in its finely knit, subtle fabric of fruit. **(90-93)**

—Antonio Galloni, *The Wine Advocate*



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