



RIPE Wine Imports

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Maison Taisne Riocour Blanc de noirs

Les Riceys, Champagne

Wine Notes

Lively and elegant champagne highlighting the diverse Riceys terroir across three different plots of Pinot Noir. The grapes from the Tronchois plot bring power and elegance to the wine, whilst the grapes from the Val Germain and Pragnon vineyards offer depth and length on the palate. An early harvest has added beautiful fresh and floral aromas with underlying hints of mint.



Maison Taisne Riocour

Champagne Taisne Riocour is a grower Champagne located in the Cote des Bar, in the village of Les Riceys. The landscape is very different from the rest of the Champagne region, with vineyards interspersed with forest, farms, streams promoting bio-diversity, as opposed to the densely planted vineyards from central champagne. The vineyard extends over 20 hectares located mainly around Les Riceys. The eighteen parcels of land which form the vineyard are planted mainly with Pinot Noir on Kimmeridgian soil. Certified HVE since 2016 – the vineyard is currently in conversion to organic. They are also experimenting biodynamic farming on couple hectares, with the long term goal of extending biodynamic practices to the entire vineyard.



Farming:

HVE 3 / In conversion to certified organic



Harvest Method:

Hand harvest / Mechanical harvest



Varietal:

100% Pinot Noir



Age of Vineyard:

Planted around 1980



Vessel:

Stainless steel vats



Vineyard Yield:

30-35hl/ha



Soil Type:

Limestone clay



Annual Production:

2000 bottles



Vinification:

Thermo-regulated stainless steel vats. 3 years of ageing on lees before disgorgement followed by 2 years of ageing in bottle before release. Dosage: 3.5g/L of residual sugar