



# RIPE Wine Imports

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## Maison Taisne Riocour Grande Réserve

Les Riceys, Champagne



### Wine Notes

Grande Réserve is a blend of Pinot Noir de Riceys and Chardonnay - each offering different dimensions to the wine. The Pinot Noir gives power and elegance, the Chardonnay adds boldness and freshness. Aromas of ripe white fruits and dried berries are present alongside more complex notes of butter and brioche on the palate.

### 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:

65% Pinot Noir  
35% Chardonnay



#### Age of Vineyard:

Planted around 1985



#### Vessel:

Barrels and inox vats



#### Vineyard Yield:

30-35h/ha



#### Soil Type:

Limestone clay



#### Annual Production:

4000 bottles



#### Vinification:

Thermo-regulated stainless steel vats for Pinot Noir. Chardonnay is aged for around 6 months in foudre. 3 years of ageing on lees before disgorgement. Dosage: 6.5g/L of residual sugar