



Jancis Robinson, possibly the most influential UK and world wine critic, has now published her assessments of our champagnes on her website www.jancisrobinson.com. A trade tasting in central London on 22nd June, which she attended.

She said about **LA VILLESÉNIÈRE**

This is a recent discovery for me. This is the 'prestige' range (completely barrel fermented) of Claude Michez, a 4-ha property with vines in Boursault, west of Épernay but also including 0.45 ha in Cuis on the Côtes des Blancs and 0.20 ha in Mardeuil. They make about 30,000 bottles per annum.

Laurence and Cyrille Michez make these two wines as the top cuvées of their range, with the first fermentation in small Argonne and Ardenne oak. A member of the Le Cercle des Createurs de Champagnes Confidentiels, a group founded in 2015.

La Villesénière, Cuvée Les Cuteries Blanc de Blancs Extra Brut NV Champagne 100% Chardonnay. Les Cuteries is a single 0.35 ha vineyard in Boursault on the mid slope, and this is 100% from 2010. [JR: when I enquired as to why they don't put 2010 on the label, Laurence replied, 'We do not claim the year of vintage because it seems too young to do so. Therefore it is simply mentioned on the back label of the bottle'.] Completely fermented in small oak. Bottled March 2011, disgorged October 2014, 43 months on lees. Dosage 3.5-4 g/l. Smart flask-shaped bottles. Real complexity on the nose with delicacy too. No oak in evidence.

Lacy and dry but not at all austere. Great purity on the finish. This is real wine!

Drink 2015-2019
17.5

La Villesénière, Cuvée Harmony Brut NV Champagne 50% Chardonnay, 38% Pinot Noir, 12% Pinot Meunier. 100% 2011 harvest, all Boursault single 'cru'. Completely fermented in small oak. The Pinot Noir is foot-trampled. Bottled February 2012, disgorged October 2014. 43

small oak. The Pinot noir is foot trodden. Bottled February 2012, disgorged October 2014, 28 months on lees. Dosage 8 g/l.

Presumably not vintage-dated because it has not had the required 36 months' ageing on lees.

Bigger and bolder than the Cuvée les Coteries on the nose. NB the foot trodden detail. No obvious oak but this wine demands attention. Dry finish and lots to chew on. Serious stuff.

Drink 2016-2020

17.5
