

Tribaut Schloesser	Brut Premier Cru	NV	Champagne	24 Jun 2016	16.5	2016 - 2018
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60% Pinot Noir, 20% Chardonnay, 20% Meunier from Aÿ, Écueil and Hautvilliers. Three years on the lees, 8 g/l dosage.

Fruit-led and full charge out the glass on the nose and palate - orange and persimmon and quite a rich creaminess of texture and weight on the palate, although the bubbles provide crackling contrast. Crisp edges. Very tight finish. Lovely lemon dustiness lingers at the end. Definitely a food champagne. (TC)

Tribaut Schloesser	Blanc de Chardonnay Brut	NV	Champagne	24 Jun 2016	16.5	2016 - 2020
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20% from Aÿ, the rest from Romery and Fleury la Rivière. Aged in oak barrels. Four years on the lees and dosage of 7 g/l.

Light lemon-brioche nose, only just toasty on the edges. White grapefruit, candied lemon peel and white currant on the palate. A lean elegant wine defined by its crisp acidity and a mineral chalky spine. (TC)

Tribaut Schloesser	Cuvée Renée Brut	NV	Champagne	24 Jun 2016	17	2016 - 2020
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70% Chardonnay from Les Crayères in Romery and 30% Pinot Noir from Crossats in Écueil. Long fermentation in oak barrels. Blended with 50% of reserve wines aged in foudres. Six years on the lees before disgorging. Dosage 8 g/l.

Much richer on the nose than the Blanc de Chardonnay - vanilla-pod notes. Broad, full-bodied, but with a powerful sweep of acidity, and persistent intensity. Nectarine and orange peel with a bit of gingery spice. Very good. Food champagne that went incredibly well with smoked chicken. (TC)

Tribaut Schloesser	Origine Brut	NV	Champagne	24 Jun 2016	16.5	2016 - 2020
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40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier. From eight different terroirs. Blended with 10% of reserve wine (although the notes don't actually state which vintage this is based on). Aged in oak barrels with three years on the lees and 8 g/l dosage.

Intense citrus with a salt-and-quinine crystalline bite to the fore, then a surprising softness on the mid palate, like white stone fruit. Lots of frothy mouth-filling bubbles - quite a textural contrast to the Brut Premier Cru. The minerality comes back on the finish to lengthen and refine. (TC)

Tribaut Schloesser	Rosé Brut	NV	Champagne	24 Jun 2016	16	2016 - 2018
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40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier from Romery, Damery, Fleury la Rivière and Aÿ. 10% of the blend is red wine from Damery. Three years on lees before disgorging, 10 g/l dosage.

Pale salmon pink. Satsuma notes on the nose. Pretty, delicate, and drier tasting than the dosage would lead you to believe. Soft fruit - redcurrants and petals - although quite focused and grapefruit-sharp on the finish. (TC)