

**LET'S ALL AGREE:
A LOT MORE CRAYÈRES, AND A LOT LESS CRAY-CRAY IN 2021**

**Eric Rodez 'Cuvée des Crayères' Magnum
Ambonnay, Champagne, France NV
1500 ml**

RE-ORDER: \$135

GROWER:

Records way back to Jean-Baptiste in 1757 show that the Rodez family has been producing their own Champagne for generations. Eric's son Mickaël has patiently waited his turn in line to become the domaine's vineyard manager, as the 9th generation of the family (with hopes that his young son Pol-Auguste will perhaps soon be the 10th.) Eric has 9 hectares of Pinot Noir and 7 hectares of Chardonnay planted along the south / southeastern facing slopes of Ambonnay and the vineyards are farmed in the same way they've always been, without pesticides, fertilizers or synthetic sprays. They have worked Organically Biodynamically for over a decade, and in 2012 received the 'Haute Valeur Environmentale (HVE)' certificate given to farmers who achieve organic farming but also biodiversity and water management on their farms. Eric Rodez has long been a high profile character in Ambonnay as he was once actually the Mayor. He also worked as an oenologist for the very famous Champagne house, Krug where he developed his winemaking/blending methods that he draws on today for his wines.

TASTING NOTES:

There is no question that Champagne vinified in barrel is distinctively recognizable by its richness. But with the combination of blending in a high percent of reserve wine as well as a very low dosage at 4 grams, this wine carries that weighty mouthfeel like a champion. Almond shortbread cookie and crunchy blackberry from the vine, Ginger Gold apples and mushroom puff-pastry, and lastly a super compelling vein of flavor that lies somewhere in between fennel and caraway seed. Curvaceous with crunch, bodacious with a bite. Champagnes as beautiful as this too often finish far too flashy. Rodez replaces flair with finesse here and the results are worthy of a standing ovation. And in a large format to boot!

FINE DETAILS: 60% Pinot Noir, 40% Chardonnay from a dozen parcels in Ambonnay farmed biodynamically. Extra Brut 4 g/l dosage. 40+ months tirage. 6 different vintages from 2010-2015, 80% vinified in Oak barrels with a portion going through malo. 40-50% reserve wines blended in.