



2004 Tarlant Blanc de Blancs La Vigne d'Antan

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
95	\$175	2018 - 2030	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	1st Dec 2017	Interim End of November 2017, The Wine Advocate	Type: Sparkling

The 2004 Blanc de Blancs La Vigne d'Antan is 100% barrel-fermented Chardonnay from 50+-year-old, un-grafted vines in the "Les Sables" vineyard in Oeuilly (10,000 vines per hectare) that was pickled on October 2. This millésime was scheduled to be disgorged in autumn this year—after 12.5 years on the lees. My sample is an exclusive Brut Nature pre-disgorgment from July 2017 that I tasted in November 2017. This impressively fresh and complex single vineyard vintage fizz has a straw-yellow color and opens with a deep, pure, intense and mineral bouquet with flavors of chalk, iodine, smoke and oak, giving the perfectly ripe, rather tropical fruit an extra dimension. It is intense yet straight, pure, fresh and bone dry on the palate, with great finesse and a very good structure and mineral complexity. Provided with zero added sugar, the 2004 has enough roundness for another decade in the bottle. The wine did not undergo malolactic fermentation. This old vines Chardonnay should be perfect with many kinds of food, even lobster. However, its best position is after dinner since it cleans your palate and brings you back to life. A great and vitalizing Champagne! Benoît Tarlant remembers 2004 as a "very relaxed and regular year" with "no stress, no hurry." He adds that "especially the Chardonnays showed very well that year." However, he doesn't display the vintage on the front label here but rather the name of the old vineyard, whereas consumers can find the vintage on the technical back label in very small letters...

Sweetness: Dry

Type: Sparkling

Variety: Chardonnay