

ZERO

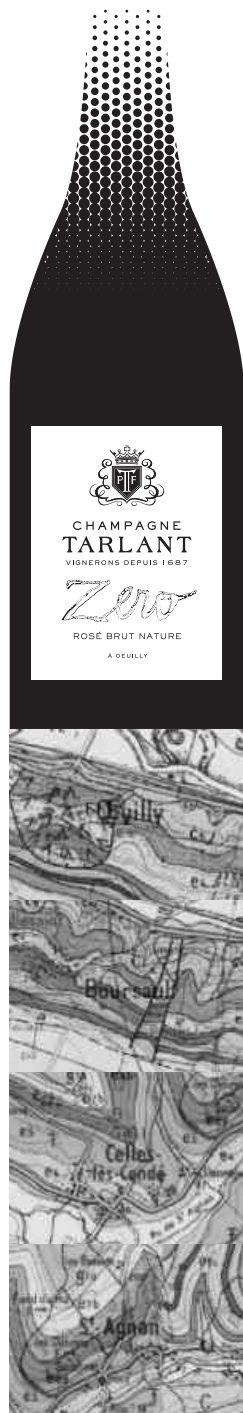
× Brut Nature ×

TERROIR

- × **GEOLOGY** River hillsides, Vallée de la Marne
- × **SUBSOILS** Campanian Chalk, Sparnacien, Flintstone, Lutetian Silica Sand, Lutetian and Thanetian Limestone
- × **VILLAGES** Oeuilly, Boursault, Celles-lès-Condé, Saint-Agnan
- × **VINE AGE** average 40 years
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Poussard pruning. Self green manure or organic fertilisers
- × **SURFACE** 9 ha
- × **VARIETIES** 32% Pinot Noir, 32% Meunier, 32% Chardonnay, 4% Old Varieties : Petit Meslier, Arbanne, Pinot Blanc

WINE

- × **HARVEST** 15th to 23th September 2014 and 40% reserve wines
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 6 months on the lees in french oak-barrel, parcel by parcel. No induced malolactic fermentation. Without finings.
- × **BOTTLING** July 2015
- × **DISGORGING** 5 years and 7 months ageing on lees in bottle, disgorged on February 1st, 2021
- × **DOSAGE** 0 g/L Brut Nature



ROSÉ ZERO

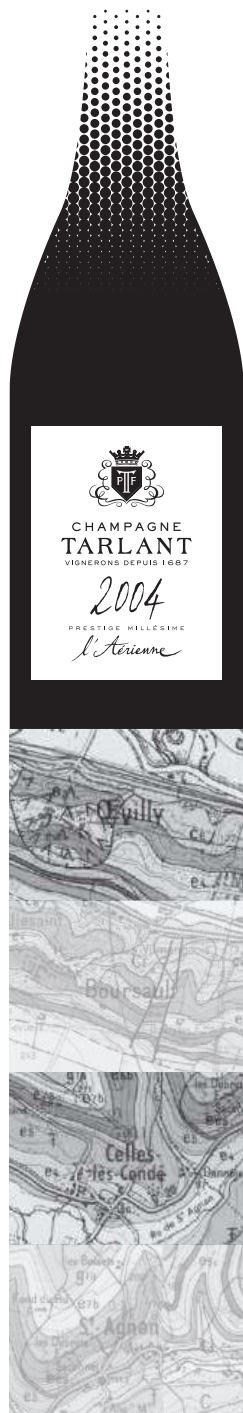
× Brut Nature ×

TERROIR

- × **GEOLOGY** River hillsides, Vallée de la Marne
- × **SUBSOILS** Campanian Chalk, Sparnacien, Flintstone, Lutetian Silica Sand, Lutetian and Thanetian Limestone
- × **VILLAGES** Oeuilly, Boursault, Celles-lès-Condé, Saint-Agnan
- × **VINE AGE** average 40 years
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Poussard pruning. Self green manure or organic fertilisers
- × **SURFACE** 2 ha
- × **VARIETIES** 44% Pinot Noir 6% Meunier 50% Chardonnay

WINE

- × **HARVEST** 9th to 18th September 2015 and 25 % reserve wines
- × **TRADITIONAL VINIFICATION** Pinot Noir by maceration and by slow grapes pressing. Blend with Meunier by maceration and Chardonnay by slow grapes pressing. Spontaneous fermentation, 6 months in burgundy oak barrels. Without finings.
- × **BOTTLING** April 2016
- × **DISGORGING** 5 years and 6 months ageing on lees in bottle, disgorged on September 2021
- × **DOSAGE** 0 g/L Brut Nature



L'AÉRIENNE ROSÉ

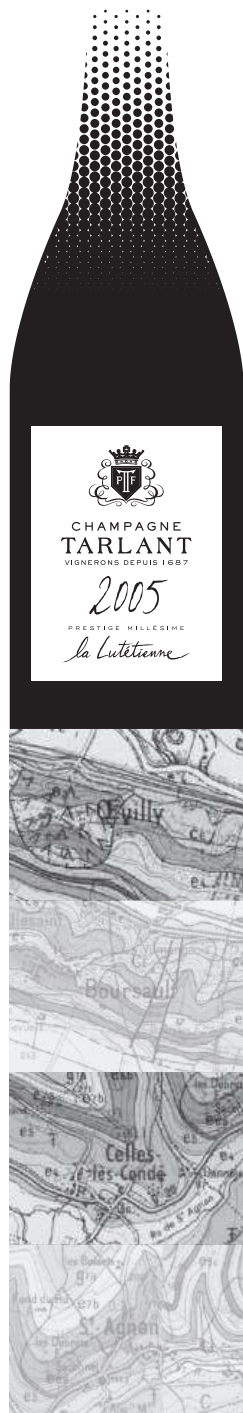
× 2004 Vintage ×

TERROIR

- × **LIEUX-DITS** “La Perchape” in Œuilly, “Four à Chaux”, “Mont Martin”, “Haut du Four à Chaux” in Celles-lès-Condé
- × **SUBSOILS** Campanian chalk in “La Perchape”, lutetian brittle limestone in “Four à Chaux”, lutetian hard limestone in “Haut du Four à Chaux”, lutetian limestone in “Mont Martin”
- × **VILLAGES** Œuilly and Celles-lès-Condé, Vallée de la Marne
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Poussard pruning. Green manure or organic fertilisers
- × **VINTAGE CLIMATE** Nice flowering of the vine with a sunny spring, cool summer, hot September
- × **VARIETIES** 35% Pinot Noir 15% Meunier 50% Chardonnay

WINE

- × **HARVEST** 27th September to 10th October 2004
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 6 months on the lees in burgundian oak-barrel. Parcel by parcel. No malolactic fermentation. Rosé by blending. No fining
- × **BOTTLING** 4 May 2005
- × **DISGORGING** 14 years and 6 months on lees in bottle, disgorged on 1 st February 2021
- × **DOSAGE** 0 g/L Brut Nature
- × **PRODUCTION** 3000 bottles



LA LUTÉTIENNE

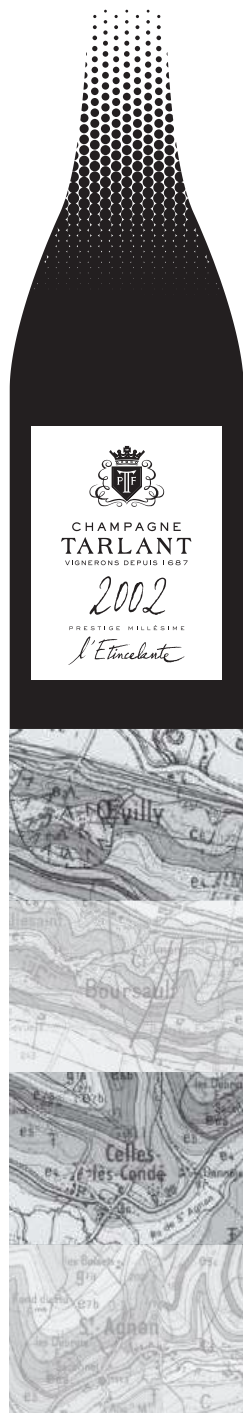
× Millésime 2005 ×

TERROIR

- × **LIEUX-DITS** “Mocque Tonneau”, “Four à Chaux”, “Le Métier” in Celles-lès-Condé and “Les Forgeottes”, “L’Enclume” in Œuilly
- × **SUBSOILS** Lutetian Hardrocks of limestone with lignites in “Mocque Tonneau”, “Four à Chaux” and “Le Métier” and lutetian brittle limestone and soft limestone in “Les Forgeottes” and “L’Enclume”
- × **VILLAGES** Celles-lès-Condé and Œuilly, Vallée de la Marne
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows, Plants studies. Herbotherapy treatments. Poussard pruning. Green manure and organic fertilisers
- × **VINTAGE CLIMATE** Sunny year, contrasted with a warm season and cool weather at the harvest at the end of September
- × **VARIETIES** 80 % Chardonnay 20 % Pinot Noir

WINE

- × **HARVEST** 19th to 29th September 2005
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 10 months on the lees in burgundian oak-barrel. Parcel by parcel. No malolactic fermentation. No fining
- × **BOTTLING** 4 May 2006
- × **DISGORGING** 15 years and 6 months ageing on lees in bottle, disgorged on November 24, 2021
- × **DOSAGE** 0 g/L Brut Nature
- × **PRODUCTION** 2800 bottles



L'ÉTINCELANTE

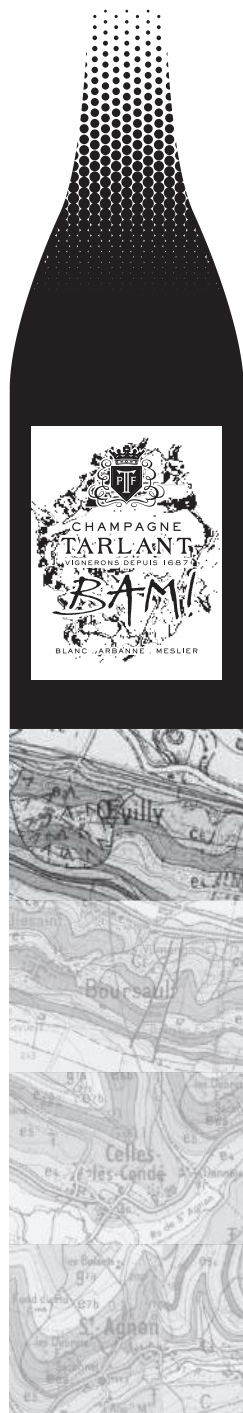
× 2002 Vintage ×

TERROIR

- × **LIEUX-DITS** "L'Enclume", "Les Bouleaux", "La Perchape" in Œuilly, "Mocque Tonneau", "Monts Martin" and "Haut du Four à Chaux" in Celles-lès-Condé
- × **SUBSOILS** Flintstone in "L'Enclume", chalk in "Les Bouleaux" and "La Perchape", limestone in "Mocque Tonneau", "Monts Martin" and "Haut du Four à Chaux"
- × **VILLAGES** Œuilly and Celles-lès-Condé, Vallée de la Marne
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows, Herbotherapy treatments, Poussard pruning, Green manure or organic fertilisers
- × **VINTAGE CLIMATE** A mild spring with low rainfall continue into a perfect warm summer. Superb concentration of the grapes due to the presence of the sun during harvest. It is the first magical vintage of our generation.
- × **VARIETIES** 57% Chardonnay, 29% Pinot Noir, 14% Meunier

WINE

- × **HARVEST** 19th to 29th September 2002
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 10 months on the lees in burgundian oak-barrel. Parcel by parcel. No malolactic fermentation. No fining
- × **BOTTLING** 22 July 2003
- × **DISGORING** 17 years and 2 months ageing lees in bottle, disgorged on 14 september 2020
- × **DOSAGE** 0 g/L Brut Nature
- × **PRODUCTION** 5000 bottles



BAM!

× Forgotten Grapes ×

TERROIR

- × **LIEU-DIT** “Four à Chaux - Sables”
- × **SUBSOILS** Limestone and silica-sand from the Lutetian
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 15% with a North exposition, over the Marne river
- × **ALTITUDE** 128 meters
- × **VINE AGE** Massale selections from 2003 planted side by side
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Chablis pruning with Poussard method. Green manure or organic fertilisers
- × **VARIETIES** 27 % Pinot Blanc 27 % Arbanne 46 % Petit Meslier

WINE

- × **HARVEST** 5 September 2011 and perpetual reserve since 2007
 - × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 6 months on the lees in burgundian oak-barrel. No malolactic fermentation. No fining. Perpetual Reserve method reached since 2007
 - × **BOTTLING** 2 May 2012
 - × **DISGORGING** 9 years and 1 month ageing on lees in bottle, disgorged on 1 June 2021
 - × **DOSAGE** 0 g/L Brut Nature
 - × **PRODUCTION** 900 bottles
-



LA VIGNE D'OR

× Blanc de Meuniers ×

TERROIR

- × **LIEU-DIT** "Pierre de Bellevue"
- × **SUBSOIL** Sparnacien (limestone and clay) from the Ypresian
- × **VILLAGE** Oeuilly, Vallée de la Marne
- × **SLOPE** 15% with a East / North-East exposition, over the Marne river
- × **ALTITUDE** 125 meters
- × **VINE AGE** Massale selection planted from 1947 by Germaine and Georges Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments. Poussard pruning. Green manure or organic fertilisers
- × **VINTAGE CLIMATE** Nice flowering of the vine with a sunny spring, cool summer, hot September
- × **VARIETY** 100 % Meunier

WINE

- × **HARVEST** 27 September 2004
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 7 months on the lees in burgundian oak-barrel. No malolactic fermentation. Without fining.
- × **BOTTLING** 2 May 2005
- × **DISGORGING** 16 years and 1 month ageing on lees in bottle, disgorged on 5 June 2021
- × **DOSAGE** 0 g/L Brut Nature
- × **PRODUCTION** 1300 bottles



LA VIGNE D'ANTAN

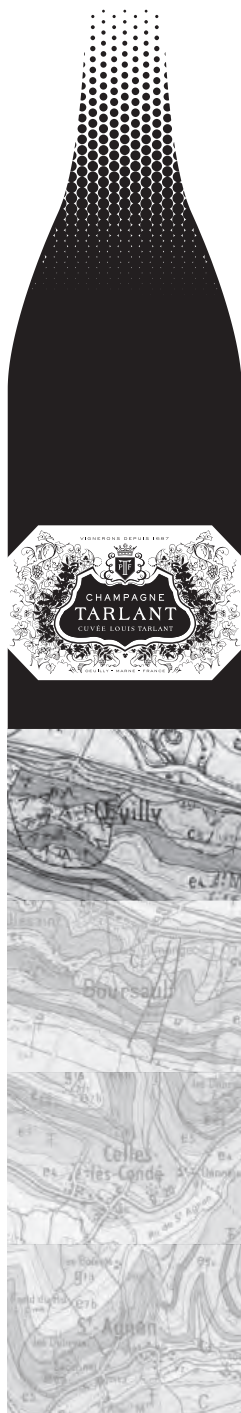
× Non - Grafted ×

TERROIR

- × **LIEU-DIT** "Les Sables"
- × **SUBSOIL** Silica-sand from the Lutetian
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 15% with a North-East / North-West exposition, over the Marne river
- × **ALTITUDE** 135 meters
- × **VINE AGE** From three origin roots of tree-married-vines cultivated as in Antiquity, a propagation by layer and massale selection in 1962 by Denise and Geo Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Chablis pruning with Poussard method. Green manure or organic fertilisers
- × **VINTAGE CLIMATE** Nice flowering of the vine with a sunny spring, cool summer, hot September
- × **VARIETY** 100 % non-grafted Chardonnay

WINE

- × **HARVEST** 2 October 2004
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 7 months on the lees in burgundian oak-barrel. No malolactic. Without fining
- × **BOTTLING** 2 May 2005
- × **DISGORGING** 16 years and 1month ageing on lees in bottle, disgorged on 5 june 2021
- × **PRODUCTION** 1300 bottles
- × **DOSAGE** 0 g/L Brut Nature



LOUIS TARLANT

× Champagne de Rivière × 2004 ×

TERROIR

- × **LIEU-DIT** “Les Crayons”
- × **SUBSOIL** Raw chalk from the Campanian
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 12% with an East to West exposition, over the Marne river
- × **ALTITUDE** 90 meters
- × **VINE AGE** Massale selection planted from 1946 to 1948 by Louis Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Chablis and Cordon de Royat pruning with Poussard method. Self green manure or organic fertilisers
- × **VARIETIES** 50% Pinot Noir & 50% Chardonnay

WINE

- × **HARVESTS** 3 & 5 October 2004
- × **TRADITIONAL VINIFICATION** Slow press by gravity, spontaneous fermentation and 8 months on the lees in burgundian oak-barrel. No malolactic. Without finings
- × **BOTTLING** 2 May 2005
- × **DISGORGING** 15 years and 9 months ageing on lees in bottle, disgorged in February 1st 2021
- × **DOSAGE** 0 g/L Brut Nature
- × **PRODUCTION** 3000 bottles



ARGILITÉ

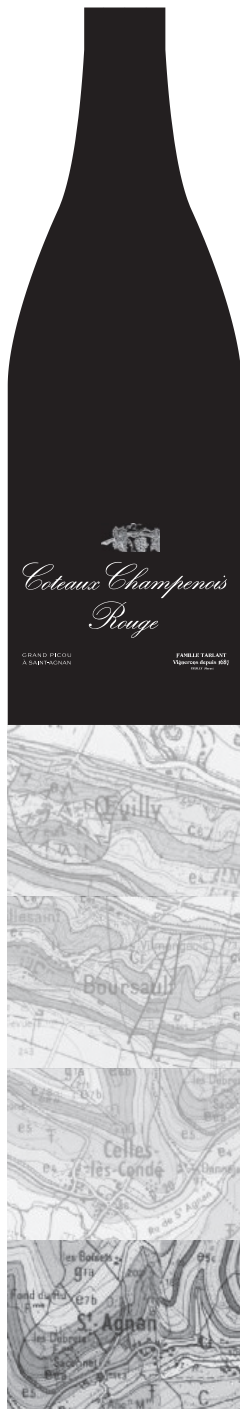
× Amphorae Champagne ×

TERROIR

- × **LIEU-DIT** “Notre Dame”
- × **SUBSOIL** Lignite limestone from the Lutetian
- × **VILLAGE** Celles-lès-Condé, Vallée de la Marne
- × **SLOPE** 20% with a South exposition, over the confluence of Surmelin and Dhuis rivers
- × **ALTITUDE** 120 meters
- × **VINE AGE** Massale selection planted in 1987 by Maurice Boisselle and Jean-Mary Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Chablis pruning with Poussard method. Green manure or organic fertilisers
- × **VARIETIES** 50% Chardonnay 50% Meunier

WINE

- × **HARVEST** 16th September 2015
- × **AMPHORA VINIFICATION** Slow press by gravity, spontaneous fermentation and 10 months on the lees in amphorae, no malolactic fermentation. Without fining
- × **BOTTLING** 24 July 2016
- × **DISGORGING** 5 years ageing on lees in bottle, disgorged on July 2021
- × **DOSAGE** 0g/L Brut Nature
- × **PRODUCTION** 900 bottles



SAINT-AGNAN ROUGE

× Coteaux Champenois Rouge 2018 ×

TERROIR

- × **LIEU-DIT** "Grand Picou"
- × **SUBSOIL** Hard limestone from the Lutetian
- × **VILLAGE** Saint-Agnan, Vallée de la Marne
- × **SLOPE** 12% with a South exposition, sculpted by the Surmelin river
- × **ALTITUDE** 180 meters
- × **VINE AGE** Massale selection from 1982 planted by Suzanne and Maurice Boisselle and Jean-Mary Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Cordon de Royat pruning with Poussard method. Greenharvest in July. Self green manure or organic fertilisers
- × **VINTAGE CLIMATE** Beautiful winter with dense rainfall. A hot spring punctuated by a few thunderstorms in May followed by remarkable summer sunshine which prepares for a great vintage.
- × **VARIETY** 100% Pinot Noir

WINE

- × **HARVEST** 11th September 2018
- × **VINIFICATION** De-stemmed harvest, native yeast, approximately 15 days maceration in tank, gentle cap-punching, limited pumping over, infusion techniques
- × **MATURING** 20 months on fine lees in burgundian oak-barrel
- × **BOTTLING** Without finings, hand bottled on 16 July 2020
- × **PRODUCTION** 883 bottles




Coteaux Champenois
Blanc

ŒUILLY
2019
SANS SOUFRE

FAMILE TARTANT
Vignerons depuis 1687



FR - BIO - 01
Agriculture France

ŒUILLY BLANC

× Coteaux Champenois Sans Soufre ×

TERROIR

- × **VILLAGE** Œuilly, Left Bank
- × **SLOPE** Over the Marne River
- × **SUBSOIL** Campanian, Lutetian, Thanetian, Sparnacien
- × **ALTITUDE** 80 to 150 meters
- × **CERTIFIED ORGANIC FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Poussard pruning. Green manure or organic fertilisers
- × **VINTAGE CLIMATE** Winter quite mild with moderate precipitations. Early exit of the buds in beginning April followed by three waves of frosts until May 6. Localized scalding due to the heat waves of July. August and September give a perfect maturation to the grapes, thanks to pretty night-day deviations accompanied by light rains at the right times.
- × **VARIETY** 100% Chardonnay

NATURAL WINE

- × **HARVESTS** 13 to 21 September 2019
- × **PRESSING** Whole clusters, slow pressing by gravity in our Coquard champenois press
- × **NO ADDED SULFITES VINIFICATION** Native yeasts in french oak barrel.
- × **AGING** 7 months on fine harvest lees in burgundian oak-barrel
- × **BOTTLING** Without fining and hand bottled on 27 April 2020
- × **PRODUCTION** 290 bouteilles

CHAMPAGNE TARTANT VIGNERONS DEPUIS 1687
51480 ŒUILLY, FRANCE / CHAMPAGNE@TARTANT.COM



PETIT MESLIER

× Coteaux Champenois Blanc ×

TERROIR

- × **LIEU-DIT "Les Sables"**
- × **SUBSOIL** Limestone and silica sand from Lutetien
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 15% with a North exposition, over the Marne river
- × **ALTITUDE** 128 meters
- × **VINE AGE** Old massale selection planted in 2003
- × **FARMING** Minimum soil disturbance, shallow plowing under the rows and natural grass cover in between the rows. Herbotherapy treatments, Poussard pruning. Green manure or organic fertilisers
- × **VINTAGE CLIMATE** Winter quite mild with moderate precipitations. Early exit of the buds in beginning April followed by three waves of frosts until May 6. Localized scalding due to the heat waves of July. August and September give a perfect maturation to the grapes, thanks to pretty night-day deviations accompanied by light rains at the right times

- × **VARIETY** 100% Petit Meslier

WINE

- × **HARVEST** 19 September 2019
- × **PRESSING** Whole clusters, slow pressing by gravity in our Coquard champenois press
- × **VINIFICATION** Cold racking after 18 hours, native yeast, fermentation in burgundian oak-barrel, without pumping
- × **MATURING** 7 months on fine harvest lees in burgundian oak-barrel
- × **BOTTLING** Without fining and hand bottled on 27 April 2020
- × **PRODUCTION** 45 bottles

CHAMPAGNE TARLANT VIGNERONS DEPUIS 1687
51480 ŒUILLY, FRANCE / CHAMPAGNE@TARLANT.COM




Coteaux Champenois
Blanc

PIERRE DE
BELLEVUE
À ŒUILLY

• MCN •

FAMILLE TARLANT
Vignerons depuis 1687



MCN

× Coteaux Champenois Meunier ×

TERROIR

- × **LIEU-DIT** "Pierre de Bellevue"
- × **SUBSOIL** Sparnacien (clay-limestone with lignite)
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 15% with a East / North-East exposition, over the Marne river
- × **ALTITUDE** 125 meters
- × **VINE AGE** Massale selection planted from 1947 by Germaine and Georges Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Poussard pruning. Self green manure or organic fertilisers
- × **VINTAGE CLIMATE** Winter quite mild with moderate precipitations. Early exit of the buds in beginning April followed by three waves of frosts until May 6. Localized scalding due to the heat waves of July. August and September give a perfect maturation to the grapes, thanks to pretty night-day deviations accompanied by light rains at the right times
- × **VARIETY** 100% Meunier

WINE

- × **HARVEST** 13 September 2019
 - × **PRESSING** Whole clusters, slow pressing by gravity in our Coquard champenois press
 - × **VINIFICATION** Cold racking after 18 hours, native yeasts, fermentation in burgundian oak-barrel, without pumping
 - × **AGING** 14 months on fine harvest lees in burgundian oak-barrel
 - × **BOTTLING** Without fining and hand bottled on 25 November 2020
 - × **PRODUCTION** 289 bottles
-

CHAMPAGNE TARLANT VIGNERONS DEPUIS 1687
51480 ŒUILLY, FRANCE / CHAMPAGNE@TARLANT.COM




Coteaux Champenois
Blanc

L'ENCLUME
à ŒUILLY

MCN

FAMILE TARTANT
Vignerons depuis 1687



MCN

× Coteaux Champenois Chardonnay ×

TERROIR

- × **LIEU-DIT** “L’Enclume”
- × **SUBSOIL** Pebbles of flintstone on flint-sand from Lutetian
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 12% with an Est exposition, over the Marne river
- × **ALTITUDE** 125 meters
- × **VINE AGE** Massale selection planted in 1970 by Denise and Geo Tartant
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Poussard pruning. Self green manure or organic fertilisers
- × **VINTAGE CLIMATE** Winter quite mild with moderate precipitations. Early exit of the buds in beginning April followed by three waves of frosts until May 6. Localized scalding due to the heat waves of July. August and September give a perfect maturation to the grapes, thanks to pretty night-day deviations accompanied by light rains at the right times
- × **VARIETY** 100% Chardonnay

WINE

- × **HARVEST** 17 September 2019
 - × **PRESSING** Whole clusters, slow pressing by gravity in our Coquard champenois press
 - × **VINIFICATION** Cold racking after 18 hours, native yeasts, fermentation in burgundian oak-barrel, without pumping
 - × **AGING** 7 months on fine harvest lees in burgundian oak-barrel
 - × **BOTTLING** Without fining and hand bottled on 27 April 2020
 - × **PRODUCTION** 324 bottles
-

CHAMPAGNE TARTANT VIGNERONS DEPUIS 1687
51480 ŒUILLY, FRANCE / CHAMPAGNE@TARTANT.COM




Coteaux Champenois
Blanc

LES CRAYONS
RODRIKY

MCN

FAMILLE TARLANT
Vignerons depuis 1687



MCN

× Coteaux Champenois Pinot Noir ×

TERROIR

- × **LIEU-DIT** “Les Crayons”
- × **SUBSOIL** Raw chalk from the Campanian
- × **VILLAGE** Œuilly, Vallée de la Marne
- × **SLOPE** 12% with an East to West exposition, over the Marne river
- × **ALTITUDE** 90 meters
- × **VINE AGE** Massale selection planted from 1946 to 1948 by Louis Tarlant, Georges and Germaine, and Geo Tarlant
- × **FARMING** Minimum soil disturbance, shallow plowing under the row and natural grass cover in the inter-rows. Herbotherapy treatments, Poussard pruning. Self green manure or organic fertilisers
- × **VINTAGE CLIMATE** Winter quite mild with moderate precipitations. Early exit of the buds in beginning April followed by three waves of frosts until May 6. Localized scalding due to the heat waves of July. August and September give a perfect maturation to the grapes, thanks to pretty night-day deviations accompanied by light rains at the right times

- × **VARIETY** 100% Pinot Noir

WINE

- × **HARVEST** 16 September 2019
 - × **PRESSING** Whole clusters, slow pressing by gravity in our Coquard champenois press
 - × **VINIFICATION** Cold racking after 18 hours, native yeast, fermentation in burgundian oak-barrel, without pumping
 - × **AGING** 14 months on fine harvest lees in burgundian oak-barrel
 - × **BOTTLING** Without fining and hand bottled on 25 November 2020
 - × **PRODUCTION** 586 bottles
-

CHAMPAGNE TARLANT VIGNERONS DEPUIS 1687
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