



TARLANT ZERO BRUT NATURE NV

£55.00

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SKU: CHTARLZ

Categories: [Champagne](#)

Located in the Marne Valley village of Oeuilly, Tarlant make some of the best value grower Champagnes around. All the fruit is their own, from 14 hectares of vines spread across around 50 parcels. The wines are tended organically but without certification, and many biodynamic preparations are used. Benoit Tarlant and his sister run the estate – the 12th generation to do so. The majority of their base wines are barrel fermented, with some in tank and an increasing amount in amphora – style terracotta vessels. Malolactic fermentation is blocked and the wines spend a long time on lees. Across their range they favour very low dosage with a maximum of 6 g/l, but in fact completely dry Champagnes like the one below make up around 60% of their production. A third each Pinot Noir, Meunier and Chardonnay from average 40 year old vines. Natural fermentation, 6 years and 9 months on lees, 40% reserve wines, zero dosage and majority barrel fermented which tempers the lack of sugar.

