

CHAMPAGNE
VALLEE DE LA MARNE
LAHERTE FRÈRES
CHAVOT


OVERVIEW | “Laherte Frères was founded in 1889 by Jean-Baptiste Laherte, although the Laherte family sold grapes to the local cooperative for many years. Michel Laherte, the father of current proprietors Thierry and Christian Laherte, began to bottle champagne under his own label, and when brothers Thierry and Christian took over the estate, they appropriately changed the name back to Laherte Frères. Since 2002, they have been assisted by Thierry’s son Aurélien (shown on left), who represents the seventh generation of his family to grow vines in this area.

“Laherte Frères is registered as a négociant-manipulant, but in reality this is true grower champagne, and all of the wines are estate-grown. The NM designation is the result of a bureaucratic formality: each member of the immediate family—Thierry, Christian, Aurélien, his mother Laurence—owns a portion of vines, and the company of Laherte Frères “purchases” the grapes from the family members. If it were registered today it would likely be called an SR (société de récoltant), but that structure did not exist at the time.

“The Lahertes own ten hectares of vines, spread over an astonishing 75 parcels in ten different villages. Needless to say, some of these parcels are quite small, and fortunately much of the estate’s holdings lie in areas not too far away, in communes such as Chavot, Courcourt, Moussy, Vaudancourt, Mancy and Epernay. Aurélien Laherte is particularly interested in natural viticulture, and since 2005, five hectares of the estate have been farmed biodynamically. The other five are essentially organic, worked without any chemical pesticides or herbicides, and while Laherte would like to expand his biodynamic treatments to include more parcels, the main difficulty right now is distance, as some plots, such as those in Vertus or Voipreux, for example, are simply too far away from Chavot to effectively manage the intense labor required for biodynamic viticulture.” - Peter Liem, ChampagneGuide.net

VINEYARD/CELLAR PRACTICES | The Lahertes work the soil by hand, limit yields through short pruning, use natural ground cover, avoid synthetic chemicals, and focus on conservation of their top quality old vines.

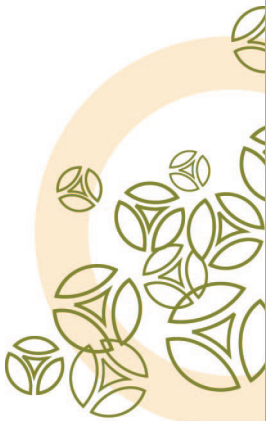
When the grapes have reached optimum maturity, harvest begins: carefully picked, the grapes go into a traditional 4,000 Kilo wine-press, which ensures they are crushed slowly and delicately. In its constant quest for typical qualities and painstaking work, the firm of Laherte Frères has relied on vinification in the wood for many years: the oak casks and barrels from the centre of France and the Vosges mountains ensure controlled oxygenation of the wine, which allows it to acquire its full aromatic richness and develop in all its splendor.

They vinify more than 70% of their wines in oak barrels and foudres, and carefully choose the woods origin, the different toasts, and our cooperages. Each cru is vinified separately in order to reveal its own characteristics. After a light racking, the alcoholic fermentation takes place, mostly realized with the naturals yeasts . Malolactic fermentation is partially realized, according to the year and the cepages, in order to reach the best balance for the blend of our different cuvees. Then, the process involves cold treatment, along with light filtration.

WINES | Brut Tradition - a subtle blending of three Champagne varieties and is representative of the terroirs of Côteaux sud d’Epernay, Vallée de la Marne and Côte des Blancs. 60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir, with an average age of 28 years.

Extra-Brut Les Clos - a blend of lost grape varieties recreated in 2003 with new plantings from old vines of 10% Fromenteau (aka Pinot Gris), 8% Arbanne, 14% Pinot Noir, 18% Chardonnay, 17% Pinot Blanc, 18% Pinot Meunier, and 15% Petit Meslier (7 of the nine permitted Champagne varieties - the other two are Pinot de Juillet and Pinot Rosé).

Extra-Brut Les Vignes d’Autrefois Millesime - from selected plots planted between 1947 and 1953. Old vine stocks of Pinot Meunier (though there are a few Chardonnay, Pinot Noir and Fromenteau vine stocks in the parcels).


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