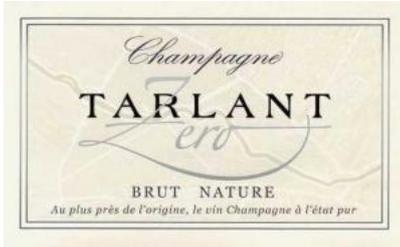


Champagne Tarlant

Wines



"Champagne Zero Brut Nature NV":

Soil: Chalk, clay, sand and limestone

Grapes: 1/3 Chardonnay, 1/3 Pinot Meunier, 1/3 Pinot Noir

Vinification: Primary fermentation in temperature controlled stainless steel vats. No malolactic fermentation. Reserve wines fermented and aged in oak barrels.



"Champagne Rosé Zero Brut Nature NV":

Soil: Limestone, sand, chalk, clay

Grapes: 85% Chardonnay, 15% still Pinot Noir

Vinification: Primary fermentation in temperature controlled stainless steel vats. No malolactic fermentation. Reserve wines aged in oak barrels. Rosé Champagne made by adding red wine to a base of pure Chardonnay.

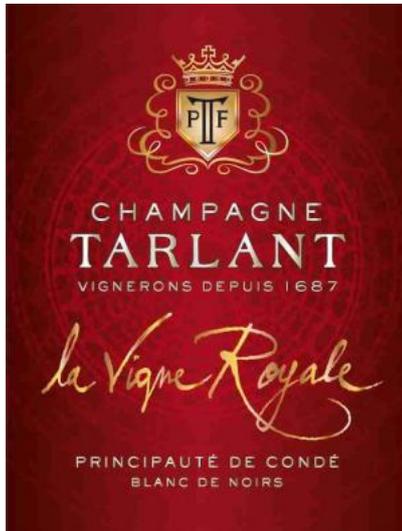


"Champagne Cuvée Louis Extra Brut NV":

Soil: Sourced exclusively from the *Les Crayons*. A chalky parcel of 65-yrs old vines originally planted by Louis Tarlant, Benoît's great-great grandfather.

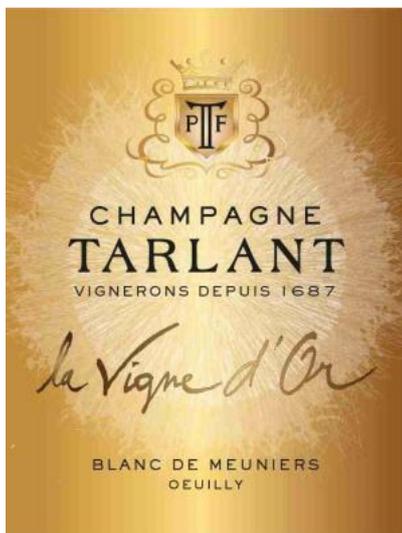
Grapes: 50% Chardonnay, 50% Pinot Noir.

Vinification: 100% barrel fermentation with the lees regularly stirred back into the wine; remains in barrel until May. No malolactic fermentation.



"Champagne La Vigne Royale Extra Brut":

From a vineyard of of Pinot Noir originally worked by Benoît and Mélanie's maternal grandfather in Celles-lès-Condés at the confluence of La Dhuis and the Surmelin rivers, historically a terroir favored by the Bourbon kings, hence the name. Planted in hard limestone. Harvested September 5, 2003, vinified in barrel, bottled on May 5th, 2004, aged sur lattes for 8 to 12 years.



"Champagne La Vigne d`Or Brut Nature":

A Blanc de Meuniers from a parcel of Pinot Meunier in sparnatian clay of the Vallée de la Marne. The vines are 65 years old and planted by Benoît and Mélanie's paternal grandfather, Georges Tarlant. Harvested the morning of August 30th, 2003, bottled on May 5th, 2004 and aged sur lattes for 8 to 11 years.



"Champagne BAM! Brut Nature": BAM! stands for Pinot Blanc, Arbanne and Petit Meslier. These are rare Champagne varieties with unpredictable yields that are vinified in barrel with no malolactic. The wine is 50% 2007 and 50% 2008.