



THERE IS NO SUBSTITUTE FOR QUALITY



CHAMPAGNE
TASSIN
10110 LOCHES SUR OURCE

Champagne Tassin • Loches-sur-Ource, Aube (RM)

Vrai ou faux, true or false, the real heartland of the Champagne region is the Aube? The answer is true! The communes surrounding the historic city of Troyes in the Aube grew Pinot Noir and Chardonnay for Champagne as long as any of the more famous towns further north in the Marne. The story that led to the "ascendancy" of the Marne is one of politics and intrigue, as you can well imagine. All we need to know is that the Aube is the real deal: think Aube, Chablis and Côte d'Or for Pinot Noir and Chardonnay without parallel, and you will understand why savvy consumers and sommeliers alike beat a path to this "rediscovered" corner of Champagne.

Now direct your eyes to the label on the next page which say, "Successeurs depuis 1793." Simply put, that means the Tassins have passed their vineyards and Champagne-making skills from father to son for almost 230 years. The Constitution of the United States was ratified only five years earlier!!! Not only that, the French Revolution was raging when the Tassins took up viticulture in the tiny hamlet of Loches-sur Ource. Momentous times indeed.

Since 1929, Tassin has been *recoltant-manipulant* (grower Champagne), so Thibault and Anne-Fleur, who now run all aspects of the domaine, grew up learning Champagne from the roots in the ground to the bubbles in the glass. Thibault, a graduate of enology school in Champagne, as well as Burgundy, has a well-rounded perception of modern-day winemaking, but is not tempted by relationships with oak or multiple-parcel bottlings. Rather his focus is the vineyard, aiming to harvest fruit of the highest quality. His cellar philosophy is simple: no oak, all Aube. One last word on Thibault's attitude towards traditional vs. modern wine making: he prefers to use technology to understand his wines, rather than manipulate them. He deploys technology to make micro-scale, artisanal and authentic Champagnes, wines that his ancestors would recognize as true to the Aube and the Tassin name, but with much less of the perils of weather and biology that dominated the hit-and-miss quality of 100 and even 50 years ago. We say, Thibault has the right idea. Come and find out how right his Champagnes are.

Champagne Brut Blanc de Blancs NV [available in 12-pack bottle](#)

Pure Chardonnay from Tassin's oldest vines (average age about 50 years-old) planted on the Kimmeridgian hillsides of the commune of Essoyes. The word Kimmeridge should ring a bell for Chardonnay lovers, as it's the same chalky soil that imparts the inimitable beguiling flavors to the finest wines of Chablis. In a region where Pinot Noir triumphs, Aube Chardonnay is a protected rarity. Rare though it is, the vine has a documented 400-year history in Essoyes; it produces sublime fruit without fail.

Thibault's winemaking starts with an extended "decantation of the musts" to produce the purest and most aromatically expressive juice possible. From there, he vinifies in steel tank moving through alcoholic and malolactic fermentation and then bottling to age for a total of 30 months on the lees before late disgorgement. The Tassin Blanc de Blancs style is about mouthfeel and polarity in textures and impressions: intense yet soft, rich yet light. There's the nutty green apple, the yeasty sourdough bread, and the refreshment of lemon on the end. 320 cases for the U.S.

For a lighter take on the magic of Tassin here is what Eric Asimov of the New York Times had to say:

"Rather than the hushed pop of the cork and the silken rush of bubbles, Tassin's Champagne suggest soil on the boots and dirt under the fingernails."

We thought our clients could get a deeper insight into what makes Tassin "tick" by hearing from Anne-Fleur and Thibault themselves, so we asked them to give us their thoughts about their Brut and Blanc de Blanc Cuvées:

Champagne Brut Blanc de Blancs NV

"Thibault's Blanc de Blancs Cuvée is pure Chardonnay from the little commune of Essoyes, less than five kilometers from our cellar in Loches. As with his Brut Cuvée, it is mostly a blend of 2019, with elements of 2018 and 2017, and aged more than 30 months on the lees. Thibault is very fond of his Essoyes Chardonnay and he treats the vines with special care, pruning in the most conservative Chablis method to encourage slow and balanced development of the fruit. It is a time-consuming method, and can restrict the overall yield of fruit, but the result is well worth it. The Blanc de Blancs is delicate with a fine minerality, brilliant acidity and dash of salinity. Pretty flower aromas fill the glass, while a fine bead of bubbles tickles your nose. Fresh and round, it is lovely as an aperitif or as an accompaniment to a variety of fish dishes or with many kinds of young cheese."

