

Our partner:



Champagne Didier LANGRY

AOC Champagne, Côte des Bars

Récoltant Manipulateur (RM)



How it all started...

Winery overview:

In the 1980s, Didier LANGRY went on a new adventure, setting up his own winery at Celles-sur-Ource, an iconic village in Côte des Bar, in the south of Champagne. The land and vines were family-owned, and Didier was passionate about bringing out and sharing the best of the Aube *terroirs*.

This beautiful story continued in 1989, when Didier created his own champagne brand and sold his first bottle in 1992, with the support of his wife, Chantal.

Mathieu, their son, joined them in 2015, as did Pauline, their daughter, a few years later. Together, they are passionate about growing Pinot Noir, Chardonnay, as well as Pinot Blanc, a variety unique to our *terroir*.

The vineyards spread across about 9 hectares.



Champagne D.LANGRY

Brut – Tradition

Grape Varieties: 80% pinot noirs and 20% Chardonnay

Tasting

Its **robe** is straw yellow with green reflections.

Its **nose** is dominated by youthful universe, with the “bakery” aromas of flour, almond biscuits, and mascarpone. Later, more complex aromas appear – white fruits, tea, and sweet spices, as well as fennel, linden tree, and pipe tobacco.

On the **palate**, it feels crisp and beautifully pure, more complex than might be thought from its nose. The wine has beautifully structured, smooth citrus and spice notes.

Analyse

Dosage: 8 gr/l



Champagne D.LANGRY

Brut – Rosé

Grape Variety: 80% pinot noirs and 20% Chardonnay

Tasting

Its **robe** is salmon with coppery hues.

Its **nose** is characterised by red fruit and exotic fruit aromas.

Despite its youth, the wine has luscious strawberry, raspberry, myrtle, pineapple, and mango notes.

In the **initial tasting**, it feels strong and crisp, with immediate tension. The universe of red berries immediately comes to the fore and takes over the wine with its deliciousness.

Analyse

Dosage: 8 gr/l



Champagne D.LANGRY

Brut – Cuvée Perle Rare

Grape Varieties: 85% Pinot blanc, 15% Pinot noir

Tasting

Its **robe** is pale yellow with straw green reflections.

Its **nose** has floral and vegetable notes with tea flowers, as well as jasmine, lilac, and orange blossom notes. Notes of white-flesh fruit and acacia honey highlight the maturity of the wine, and its meringue-like, delicately milky nuances round out its generous, atypical profile.

On the **palate**, Pinot Blanc has a fleshy texture and a particularly opulent crispness. The aroma of candied fruit confirms the maturity and generosity of the wine from the start.

Analyse

Dosage: 8 gr/l



Champagne D.LANGRY

Brut – Cuvée Prestige

Grape Varieties: 80% Chardonnay, 20% Pinot noirs

Tasting:

Its **robe** is yellow with gold-green reflections.

Its **nose** is very subtle and elegantly delicate. Its status as a vintage wine makes it a beautifully complex, refined wine, with flower expressions such as hawthorn, rose, green tea, minty citrus, yellow fruits, and nuts. It feels initially strong on the **palate**.

The age and maturity of the sun-bathed fruit contrast with the expression of Chardonnay crispness. It is an open, precise, mineral wine, with an initial chalky mouthfeel.

Analyse

Dosage: 8 gr/l



Champagne D.LANGRY

Brut – Cuvée Haute Expression Boisée

Grape Variety:

100% Chardonnay

Tasting

Its **robe** is a satin golden yellow. The **nose** initially presents a mineral character that is quickly submerged by warmth, reminiscent of the summer harvest. Vanilla notes of aged rum, bergamot, wax, cereal, and fresh straw stand out. On the **palate**, this wine is characterised by its generous nature, with a buttery, toasted dimension. Its mouthfeel is richly heady and velvety. Assertive, sensuous yellow fruits (peaches and apricots) and candied citrus are masterfully deployed.

Analyse

Dosage: 8 gr/l



Champagne D.LANGRY

Brut – Cuvée Unique Essence

Vintage 2016

Grape Variety:

100% Chardonnay

Tasting

A beautiful golden yellow **robe** and very small bubbles.

A very rich and complex **nose**, with notes of white flesh, pear, apricots and mirabelle plums; as well as white flowers, honeysuckle, and a slight note of jasmine.

A very lively, precise wine on the **palate**, with a subtle, pleasant mouthfeel from start to finish. Finally, certain vanilla/buttery impressions bring out the best of this *année*.

Analyses

Dosage: 8 gr/l

