



CAGE IMPORTS

Napa Valley, California

CHAMPAGNE DIDIER HERBERT Cuve 4

DIDIER HERBERT

CHAMPAGNE

CHARDONNAY FÛT 22.00%	PINOT NOIR FÛT 45.00%	SOLERA 33.00%
EXTRA-BRUT PREMIER CRU		
LIMITED 1300 BOUTEILLES		



In 1920, the Herbert-Pechon family began growing grapes in the village of Rilly-la-Montagne. Fernand Herbert managed his vineyards and sold to the local cooperative of which he also served as President. It wasn't until 1959 that some of their grape harvest would go in to making their own bottles of Champagne Maison Herbert. In 1982 Didier Herbert took over and today, the 3rd generation, his son Thomas, along with his wife Marie-Charlotte, run the estate.

Thomas likes to say that, "90% of the result of champagne is made in the vineyard, the rest is love and blending." Grapes are harvested at maximum ripeness paying close attention to taste, not just pH. Vinification occurs in a mix of new and old Rousseaux barrels from Burgundy and only the best barrels make the final blends. The idea is to make wines of concentrated fruit, and complex mouthfeel all with as much finesse as possible. Intervention in the cellar is minimal, it is only to amplify what nature has given and all wines rest a minimum of 3 years on lees after 9 months in barrel.

LOCATION	Rilly-la-Montagne
ECHELLE DE CRU	1er 94%
FOUNDED	1920
VINEYARDS OWNED	5.6ha
STATUS	RM
WINEMAKER	Thomas Herbert
WINEMAKING	Practicing Organic
TOTAL PRODUCTION	70,000 bottles/year

WINE NOTES

VINTAGE	2010-2018
BLEND	40% Chardonnay 60% Pinot Noir
DOSAGE	3 g/l
LEES AGEING	4 years
VINEYARDS	Milly Champagne (Chardonnay) Verzenay (Pinot Noir)
SOILS	Very stony, chalky soils