Updated on 30/10/2026
English

LES GRANDS NOTS 2011

"Nots: old French for water springs
Le Grand Not: plot of land on which our cellars are built and where natural springs emerge between two rows of vines".



Blend
Têtes de cuvée 1/3 Meunier, 1/3 Pinot noir, 1/3 Chardonnay

Dosage
brut nature
0 g/L

Terroir
Clay-limestone with millstones and flints

Vintage
2011

Average age of the vines: 50 years
Annual production: 1.400 bottles

Vinification
Grapes picked manually in search for an optimum sugar/acid in the berry
Followed by a traditional pressing
Spontaneous alcoholic fermentation with natural yeasts in oak barrels of more than 6 wines (100%)
Complete malolactic fermentation
No fining, no chilling, no filtration

Maturing
On lees in 228-litre barrels for 6 months before bottling

Bottle ageing
10 to 12 years in bottle
To drink within 2 to 8 years

Food Pairing
Goes well with snails, dishes with iodine flavor, or sweetbreads...

Tasting
Deep yellow colour
Fruit nose very ripe, delicate rancio
Ample mouth

Service
To be served at 10°C

Available size
Bottle (75cL)

Livre des champagnes 2023 Gault & Millau - 92/100
"A cuvée with a unique style and a delicate, weathered rancio, the hallmark of this 2009 vintage. The environment is marked by a beautiful maturity like the wines of the house. Full-bodied on the palate, with a patina of oxidative notes, accents of caramel, citrus powder, floral notes and cardamom. The wood gives this wine a round, full texture, well served by a lingering salinity." 2009 Grands Nots tasting