

CHAMPAGNE

René Folly

LANDREVILLE

18^{ème} Siècle



CHAMPAGNE

René Gold

MAINE DU 18^{ème}

The estate

Established in 1737 in Landreville, in the heart of the Côte des Bar (famous for its Pinot Noir) we cherish our vineyards and viticulture. Our vast winemaking experience helps us to reveal the depth of fruit and mineral flavours from our Kimmeridgian terroir giving our Champagnes their unique identity.

Our Champagne offering is derived from the following...





P roduction

- Récoltant-manipulant in Landreville
- In the heart of the Côte des Bar (Aube)
- Owners since 1737
- 14 hectares of vines,
- 75 % Pinot Noir – 25 % Chardonnay
- Limited Production – No external grapes
- 6 full time employees – 60 grape-pickers
- Fully Autonomous – no outsourcing
- Independent Winery
- 40-55 % exported



Technique

- No use of chemical fertilisers
- 100 % Hand-Harvested and selectively picked
- Traditional and original types of Press (Coquard)
- Tailles (end of pressing) not used
- Use of malolactic fermentation
- Vaulted cellars from 18th Century
- Bottles are aged for between 3 and 9 years
- Disgorgement by hand, no ice
- Homemade liqueur d'expedition

Blanc de Noirs

3 - 4 years of blending - Aged for between 3-5 years on lees



EXTRA PUR

100% Pinot Noir
Zero dosage
Fresh & Fruity
750 ml

■ *Curiosity*



BRUT

100% Pinot Noir
Dosage : 10g/l
Round & balanced
375, 750, 1500 ml

■ *Anytime*



DEMI-SEC

100% Pinot Noir
Dosage : 43g/l
Sweet and tasty
750 ml

■ *Dessert*



Pinot Noir

Blanc de Blancs

Rosé d'Assemblage



Chardonnay



BRUT

100% Chardonnay
Blend of 3 years
3 to 4 years on lees
Dosage : 10g/l
Fine and elegant
750 ml

- *Fish*



BRUT

Red wine (PN – 15 %) blended
with white wine (Chardonnay 85 %),
Fruity and smooth
Blend of 2 years
2 to 3 years on lees
Dosage : 10g/l
750 ml

- *Originality*

Cuvée spéciale *RJ*



CUVÉE SPÉCIALE *RJ*

A harmonious blend of
Chardonnay (54%) and
Pinot Noir (46 %)
Made using only the best wines
from 2 great years
Rich and complex
Brut - Dosage : 10g/l
750, 1500 ml - 3000 ml (export)

■ *Perfect to share with good friends*



CUVÉE SPÉCIALE *RJ* ROSÉ

Pinot Noir (100%)
Short maceration (20h)
Grapes carefully selected and crushed
before maceration.
Deep pink colour
Brut - Dosage : 8g/l
Fruity and strong
750 ml

■ *Red fruit*





Editio

BARRELS AND CORK

The oak that we use to make our own barrels are fine with a very high density. They come from our own valley. The barrels possess a light smoky and delicate vanilla flavour as a result of them having being roasted twice at low temperatures, which gives *Editio* its unique taste. Over ten years ago, prior to bottling, the base wine of *Editio* spent 8 weeks in our unique oak barrels. Once bottled *Editio* is then aged on cork rather than a classical crown cap. Each cork has its own variable density and as a result each bottle develops its own unique characteristics.

MUSELET

Editio is finished with a unique hand crafted «capsule de muselet» made from pure carbon fibre. Only 24 caps are made per day. They are therefore highly collectable.

Bottle aged on cork and staple — Original Method.

BRUT - 50% Pinot Noir & 50% Chardonnay - Dosage 7g/l.



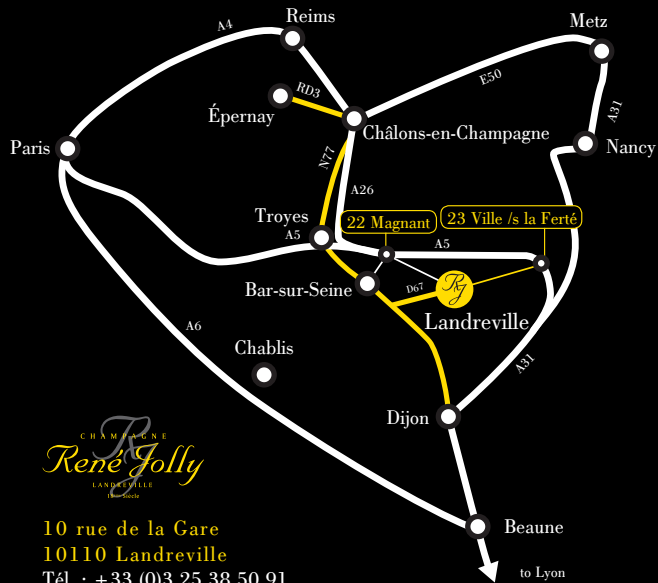
Services *Rg*

- Visit and tour by appointment
- Shipment abroad:
1-2-3-6-12 bottles
- Local Hotels and Restaurants:
www.aube-champagne.com



Colissimo





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Year after year, together, we try to reveal the best possible potential of the vintage. Our vintage. It is a team effort. I'd like to warmly thank that team now and convey my deep appreciation of their work.

Claude, Laurent, Laurence, Nicolas, Vanessa, Laëtitia, Nathalie, Christine, Pascal, Alain,
André, Benjamin, Rudy, Steven, Etienne,
and all the harvest workers, past and present. After a long and hard year in vineyard and cellar,
they enable us to reveal the fine and delicate flavour of the grapes.

Thanks also to all our customers, importers, sommeliers, restaurateurs, wine merchants and stores who sell,
deliver and present our wines in Europe and Asia to help celebrate your very best moments.

To all, thank you.

Pierre-Eric

 René Jolly - Officiel



www.renejolly.com