



Dossier de presse 2019-2020

TYSON'S CHAMPAGNE GUIDE 2020

Behind the village of Mareuil-sur-Aÿ, directly under the vineyards, a sheer chalk cliff stands as a dramatic and stark testimony to the profound terroir that forms the bedrock of what is the greatest premier cru of all. Experiencing the masterfully crafted creations of the most famous grower in the village is an equally profound encounter with the confronting minerality of Mareuil-sur-Aÿ. 'My greatest aspiration is to let the soils speak,' declares Jean-Paul Hébrart, for whom harmony is more important than intensity. Each of his cuvées contrasts elegant fruit expression with the mineral signature of great terroirs, tapped by the deep roots of old vines.

Jean-Paul's father Marc Hébrart has been making his own champagnes in Mareuil-sur-Aÿ since 1964, and Jean-Paul joined him from the age of nineteen in 1983, taking over in 1997.

The estate is privileged to 15 hectares of vines of average age 28 years, spread across 75 plots of 70% pinot noir, proudly positioned in Aÿ, Dizy, Hautvillers, Avenay-Val-d'Or, Bisseuil, Mutigny, Louvois and most of all Mareuil-sur-Aÿ, including many gently south-facing plots around and above Clos des Goisses. These are cunningly married with 25% chardonnay from Avize, Chouilly and Oiry. No meunier is used. Sustainable *lutte raisonnée* (reasoned viticulture) is the mandate, and synthetic treatments are avoided as much as possible. Jean-Paul recently completed a new facility on the bank of the river in Mareuil to increase his production and storage space, where all parcels are vinified separately, mostly cool fermented in temperature-controlled stainless steel tanks. Some natural fermentation in small barrels was introduced in 2004, and foudres were introduced for some reserves in 2018. *Moût concentré rectifié* (MCR) from grape must is used for dosage rather than cane sugar, since it is more neutral and less oxidative. No sulphur is added at disgorgement, and his attentive winemaking doesn't call for it – every cuvée I've tasted upholds freshness and purity.

His cuvées enjoy a minimum of two years on lees, and more often three to four years, though he aspires to increase this by another year within the next four years.

Sélection Brut Premier Cru NV

94 points	2013 base	40% 2012 reserves	Disgorged July 2018	Tasted in Australia
93 points	2012 base	15% 2010 reserves	Disgorged April 2017	Tasted in Australia

30% chardonnay from Oiry and Chouilly, 70% pinot noir from Mareuil-sur-Aÿ vines of 45–55 years of age; fermented in stainless steel tanks; full malolactic fermentation; aged 4–4.5 years on lees; 7–7.5g/L dosage; cork

A magnificent entry cuvée that articulates the inimitable talent of Mareuil-sur-Aÿ to magnificently juxtapose the elegance and the presence of pinot noir. For its age, pinot noir predominance and generous reserves, it upholds impressive freshness of Mareuil old-vine lift in precocious red cherry and red berry fruits and waves of anise and fruit mince spice. It concludes with an enticing and seamless fanfare of vibrant morello cherry acidity and well-harmonised dosage. It's at once succulent and juicy and at the same time lively and fresh, with the pronounced salty chalk minerality of Mareuil tapped as only old vines can do. All hail the great 2013/2012 duo!

Blanc de Blancs Brut Premier Cru NV

92 points 70% 2015 base vintage 20% 2014, 10% 2013 reserves 88% Mareuil-sur-Aÿ, 12% Oiry and Chouilly Disgorged July 2018 Tasted in Australia

92 points 65% 2014 base vintage 29% 2013, 6% 2012 reserves 85% Mareuil-sur-Aÿ, 15% Oiry and Chouilly Disgorged April 2017 Tasted in Australia

100% chardonnay; fermented in stainless steel vats; full malolactic fermentation; aged 38 months on lees; 7g/L dosage; cork

On the gently south-facing slopes of Mareuil above Clos des Goisses, chardonnay takes on a fleshy generosity, especially in a warm season like 2015. Jean-Paul Hébrart presents a masterfully crafted take on this, in a blanc de blancs of bright, pale straw hue that heralds its elegant freshness. A core of mirabelle plum and white peach is accented with the zest of grapefruit and lemon sherbet in an approachable and succulent style of generous spice complexity and ripe fruit persistence. The salt minerality of Mareuil upholds freshness on the finish, amplified strategically by a well-placed touch of the structure of Chouilly/Oiry. The 2014 base is a fleshy style hinting at exotic, ripe pineapple, ready to drink now.

Brut Rosé Premier Cru NV

94 points 55% 2015 chardonnay, 39% 2014 and 2013 pinot, 6.5% 2014 pinot red wine aged 2.5 years on lees Disgorged July 2018 Tasted in Australia

94 points 50% 2014 chardonnay, 43.5% 2013 and 2012 pinot, 6.5% pinot red wine aged 2 years on lees Disgorged July 2017 Tasted in Australia

100% Mareuil-sur-Aÿ; cool fermented in temperature-controlled stainless steel tanks; red wine vinified in oak; full malolactic fermentation; 6.5–7g/L dosage; cork

Graced with Hébrart's delicate touch, this magnificent cuvée embodies everything that makes Mareuil such a gorgeous terroir for refined rosé. An elegant dash of just 6.5% Mareuil pinot noir red wine creates a pretty, bright pale-salmon hue and delightful perfume of strawberry, red cherry, pink pepper and rose petal, uniting fragrant restraint with red fruit presence and outstanding poise and persistence. It contrasts primary, precocious freshness with the gorgeous, succulent fruit generosity that defines Mareuil – no small task, especially in the warm 2015 season. Its fragrant perfume lingers from start to finish, holding very long, flattering and characterful, sustained by beautifully poised acidity and the prominent, fine, signature chalk minerality of the village.

Mes Favorites Vieilles Vignes NV

96 points 2014 base vintage Disgorged 24 April 2018 Tasted in Australia

25% chardonnay, 75% pinot noir; Jean-Paul's favourite parcels of Mareuil-sur-Aÿ from vines older than 50 years; 2013 and 2012 reserves; fermented in temperature-controlled stainless steel tanks; full malolactic fermentation; aged 3 years on lees; cork

Behind the village of Mareuil, directly under the vineyards, a sheer chalk cliff stands as a dramatic and stark testimony to the profound terroir that forms the bedrock of what is the greatest premier cru of all. To drink Jean-Paul Hébrart's new cuvée is an equally profound experience of the confronting minerality of Mareuil-sur-Aÿ. The ability of the deep roots of old vines to extract the chalk signature of the terroir of great sites is remarkable indeed, and Hébrart bores to the very core of the chalk of Mareuil. Old vines infuse sensational concentration, too, rippling and rumbling with layers of generous white peach, fig and layers of spice. Chalk brings dynamic freshness to this succulent generosity, holding pronounced persistence and impeccable line. It's little wonder that these plots, Hébrart's most representative of his village, are the closest to his heart. Mes Favorites, indeed. Mine too.

Special Club 2014

95 points Disgorged 25 April 2018 Tasted in Australia

45% chardonnay, 55% pinot; 35% Mareuil-sur-Aÿ pinot from 3 parcels, 20% Aÿ pinot from 4 parcels; 25% Mareuil-sur-Aÿ chardonnay from 3 plots, 20% Oiry and Chouilly chardonnay; 45+ year old vines; fermented in temperature-controlled stainless steel tanks; full malolactic fermentation; aged 4 years on lees; 6.5g/L dosage; cork

Hébrart's skill as a blender in concert with his deep resource of old vines in legendary terroirs makes for a fantastic and harmonious cuvée of profound terroir expression and fruit purity that utterly transcends its tricky season. The articulate expression of fine, chalky minerality defines a super-fine finish of profound persistence and line. Pinot noir takes a glorious lead in notes of liquorice and morello cherries, underlined by the youthful lemon freshness of chardonnay. Four years on lees has brought a seductive almond nougat subtlety. A fantastic 2014.

Special Club 2012

94 points Disgorged July 2016 Tasted in Australia

45% chardonnay, 55% pinot; 35% Mareuil-sur-Aÿ pinot from 3 parcels, 20% Aÿ pinot from 4 parcels; 25% Mareuil-sur-Aÿ chardonnay from 3 plots, 20% Oiry and Chouilly chardonnay; 45+ year old vines; fermented in temperature-controlled stainless steel tanks; full malolactic fermentation; aged 4 years on lees; 6g/L dosage

Jean-Paul Hébrart lists 2012 alongside 2008 and 1998 as his greatest vintages. He is privileged to grand sites atop Clos des Goisses, and the presence and depth of character tapped from his old vines is articulated emphatically in his Special Club. Pinot noir takes the lead in glossy red cherry and crunchy red apple fruit, building to black cherries and even blackberries in time, confidently supported by the juicy white peach and ripe pineapple of chardonnay from generous terroirs. It's spicy and characterful, hinting at candied orange rind, building into a generous and fleshy finish of buttery, silky succulence, beautifully toned by the salty minerality of pure chalk. In depth and character it captures the fragments on the edges of Clos des Goisses.

Rive Gauche Rive Droite Extra Brut 2010

95 points Disgorged 2016 Tasted in Australia

50% Oiry, Chouilly and Avize, 50% Aÿ pinot noir; fully fermented and aged in old 205-litre oak barrels; aged 4 years on lees; 5g/L dosage; cork

Fermented and matured entirely in small, old barrels makes this an anomaly in the Hébrart style, yet upholding the DNA of the house and its grand cru terroirs. It has hardly moved in the two years since I last tasted this disgorgement. This is a spicy and characterful cuvée of pale-straw hue that accurately accomplishes its aspiration of expressing the two sides of the river, by confidently uniting the red berry fruit and fig depth of Aÿ pinot noir, the white peach definition of ripe northern Côte des Blancs chardonnay, and the spicy, toasty, coffee bean complexity of well-handled old barrel fermentation. Oak is sensitively handled, making more of a contribution in creamy, seamless texture than in flavour or colour. The result has body, power and flesh, tempered by fine phenolic grip, well-integrated acidity and invisible dosage on a long finish.



Every year, [Terry Theise](#), writer for thirty years, travels to Champagne and tastes over 150 wines with all 17 Growers in this portfolio.

Upon his return to the States, Terry writes his annual Champagne catalog with essays, anecdotes, and tasting notes on the 100 or so wines selected each year.

This year, Champagne Hébrart has been designated as "The Greatest Wines" for : Mes Favorites, 2014 Special Club & 2015 Les Noces de Craie.



Champagne Week 2019

My top estate of Champagne Week: Hébrart, Mareuil-sur-Aÿ

Les Artisans du Champagne

For many, now the premier quality group, with domaines that seem always to push quality up. Their event is pictured below. They export far more than they sell in France.

Stars: Champagnes Marc Hébrart,



MES FAVORITES BRUT (1ER CRU)

16/20 BSA

Mettre ses meilleurs vins dans son brut est rare et témoigne de la philosophie d'excellence de Jean-Paul Hébrart toujours à la recherche de la justesse et de l'équilibre. Cette version au fruité net et aux notes florales fines en témoigne. La bouche, délicate et ciselée, dévoile des notes de fruits et de craie blanche. La finale est succulente de minéralité et de fraîcheur. Top. Ce "Favorites" fait parti de nos favoris.



RIVE GAUCHE RIVE DROITE EXTRA BRUT (GRAND CRU MILLÉSIMÉ)

17,5/20 2012

Belle évolution pour cette cuvée déjà goûtée l'an passé avec énormément de plaisir. Des notes de fruits secs et de brioche commencent à poindre avec délicatesse. La bouche reste tout en équilibre entre puissance, structure et finesse. Grand équilibre pour une cuvée absolument majeure.



SPÉCIAL CLUB BRUT (1ER CRU MILLÉSIMÉ)

16/20 2014

Un Spécial Club gourmand et équilibré. Au nez de raisin frais, de brugnion et d'amande, succède une bouche gourmande, fruitée et savoureuse. On est dans la générosité, mais sans perdre la finesse du grain. Cet équilibre, c'est la baguette magique de Jean-Paul. Un champagne joyeux et expressif à ouvrir pour les bonnes occasions festives.



PATRICK GAGNAIRE's Head Sommelier Patrick Borrás

<https://www.youtube.com/watch?v=fH9iU4GP5Co>

Comment about Cuvée Mes Favorites

