



# 産地紹介：シャンパーニュ、コート・デ・ブランとメゾン デュヴァル＝ルロワ

## 女性のエレガンスをキーワードに進化を続ける デュヴァル＝ルロワ

### —— 150年に亘る独立家族経営で多彩なシャンパーニュを育む ——

1859年コート・デ・ブラン、ヴェルテュ村での創業以来、独立家族経営のもとで常に新たなことに挑戦し続けてきたデュヴァル＝ルロワは、ネグシアン・マニュピュランでありながら200haの自社畑を所有し、早くから自社による上質なブドウ栽培に取り組むことで、よりクオリティの高いシャンパーニュ造りに成功しました。シャンパーニュ・メゾンでは数少ない女性CEOである現当主キャロル・デュヴァル＝ルロワは、業界で最も注目を集める人物の一人。彼女の力強い決断力と行動力は、デュヴァル＝ルロワをメジャーブランドに押し上げただけでなく、シャンパーニュ・メゾンとして初めてIS09002を取得し、一貫した品質管理体制を確立するなどシャンパーニュの創造的なビジネスモデルをいち早く確立してきました。今回はデュヴァル＝ルロワの本拠地コート・デ・ブラン及びヴェルテュをキャロルの功績とともにご紹介します。

#### シャルドネの聖地 コート・デ・ブラン Côte des Blancs

コート・デ・ブランには13の村、6つのグラン・クリュと7つのブルミエ・クリュがあり、栽培面積の約9割をシャルドネが占める。コート・デ・ブランに位置する畑の多くは、南北に伸びる東向きのなだらかな丘陵地にあり、西側から吹き付ける風と雨は遮られる。北限の栽培地域において、春の芽吹きから開花時期にかけて、その年の収量を大きく左右する雨や風の影響が少ないことは大きなアドバンテージとなる。また東に面していることで、朝一番に暖かい太陽の光が射し込むため、霜のリスクが少なく、霜に敏感なシャルドネにとっては特に大きな利点といえる。ヴァレ・ド・ラ・マルヌやモンターニュ・ド・ランスでは、ピノ・ノワールがしっかり熟するため、南斜面に植えられていることが多いが、コート・デ・ブランでは南の強い熱はシャルドネの酸度を損い、また強い西日は果皮を焼いてしまうため不都合である。そして最大の特徴は、コート・デ・ブランの石灰質土壌の豊富さにある。白亜質土壌の豊富な石灰分はブドウに高い酸度をもたらす、ワインに豊かな酸味とミネラル感を与える。また石灰分は太陽熱を保持するため、ブドウの樹に熱が伝わり、果実の成熟を後押しする。このようないくつかの自然条件が揃っていることから、コート・デ・ブランではシャルドネが健全に育ち、安定して高品質のブドウが実る。

多くのシャンパーニュ・メゾンがブレステージ・キュベにコート・デ・ブランのグラン・クリュ、ブルミエ・クリュのシャルドネを使用しているのは、アッサンブラージュにおいてこの地のブドウでしか得られない要素があるからこそ。コート・デ・ブランのシャルドネから造られるハイクオリティなブラン・ド・ブランには、繊細さ、純粋さ、フィネス、そして長期熟成に耐える力強いストラクチャーを見つけることができる。

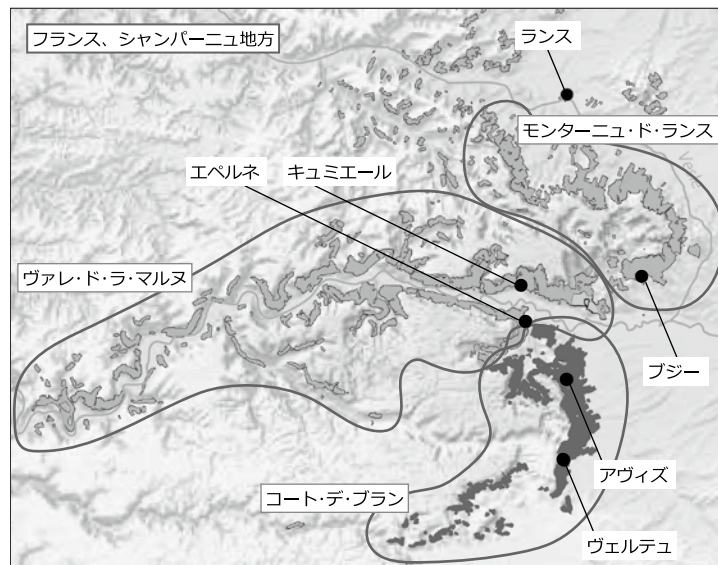
#### デュヴァル＝ルロワの本拠地 ヴェルテュと シャルドネの単一畑 クロ・デ・ブーヴリー

コート・デ・ブランのほぼ南端に位置するヴェルテュは、人口2,500人ほどの小さな村であるが、シャンパーニュの村のなかで2番目の広さ(約3,500ha)を誇り、ブルミエ・クリュの中でもとりわけシャルドネの評価が高いことで知られる。ヴェルテュのブドウ栽培面積(520ha)の約9割をシャルドネが占め、デュヴァル＝ルロワをはじめ、ボランジェ、モエ・エ・シャンドン、ロデレー、テタンジェなどの大手メゾンがいくつかの畑を管理している。

【クロ・デ・ブーヴリー Clos des Bouveries】クロ・デ・ブーヴリーは、デュヴァル＝ルロワがヴェルテュに100年ほど前から所有するシャルドネの単一畑で、面積は約3.5ha。東向きの畑は石垣に囲まれ、土壌は沖積粘土石灰岩質。樹齢は50年に達し、1995年からリュット・レゾネ(低農薬栽培)が実践されている。

デュヴァル＝ルロワでは、2002年以降、毎年この畑からミレジムの「クロ・デ・ブーヴリー」をリリースしているが、それは気候変化を調査するためでもある。将来のためのバロメーターとして、毎年の単一畑の収穫からブドウの酸度、糖度、pH、収量などを記録し、自らが蓄積したデータを契約農家にも提供、近年の気候変動に適切な判断をもって栽培に対応するため役立てている。

シャンパーニュ地方は海洋性気候、内陸性気候の両方の影響を受け、年によりそのどちらの気候が強く影響するかによって、ブドウ栽培における自然条件が大きく異なる。例えば、「大陸性気候の影響が強い年に摘み取ったシャルドネは果実味にリッチな要素が出やすく、強いワインになる」とデュヴァル＝ルロワのシェフ・ド・カーブ、サンドリーヌ・ロジェット＝ジャルダンと言う。



クロ・デ・ブーヴリーとヴェルテュ村



クロ・デ・ブーヴリー

#### コート・デ・ブラン

ブドウ栽培面積: 3362.7ha

(シャルドネ 97.2%、ピノ・ノワール 2%  
ピノ・ムニエ 0.8%)



14世紀フランス王ジャン2世によって授けられたヴェルテュ村の紋章。城壁に囲まれたヴェルテュの村がハートの形をしていることから、ハートが描かれている。

2016年2月、(一社)日本ソムリエ協会 通常総会で、4つのミレジムのクロ・デ・ブーヴリー(すべてノンドザージュ)\*による試飲セミナーが行われ、各年の特徴がサンドリーヌにより解説された。

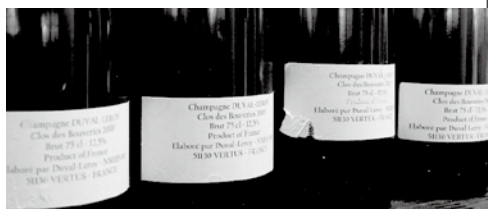
\*すべてサンプル

**2008年:**冬は大西洋気候の影響が大きかったため温暖で霜害は少なく、雨は多かった。春には大陸性気候の特徴が表れ強い北風が吹いた。よく熟した年で、糖度は平均的で、補糖は僅か。まだ風味は閉じており、セラーでの熟成途中にある。

**2005年:**冬の寒さは厳しく、雪が多く、霜も降りた。夏は乾燥して涼しく、雨は少なかった。夏季の平均気温は16.7℃で、大陸性気候がはっきりと示された。08年とは糖度、酸度ともに異なり、糖度は10.1g/L。(糖度は樹齢にも比例する。)

**2003年:**非常に寒い冬で、35日間に亘って霜が降りた。春にも遅霜があり、気温は-8℃まで下がり、芽吹きに影響が出た。非常に暑く乾燥した夏で、一日の平均気温は21.4℃と高かった(2005年とは約4℃の差)。暑いシーズンでも、樹齢の高い樹は根が深く、土中の水分を求めることで生育のバランスを維持する。日照時間は05年より500時間長く、収穫は通常より1ヶ月早い8月中旬となった。

**2002年:**冬は大西洋気候の影響が強く、暖かったが、春には大陸性気候へと変化した。日照時間は05年と同程度であったが、土中の保水性が低く、よく熟した。









Introducing winemaking regions: Côte des Blanc and Maison Duval-Leroy in Champagne

## Duval-Leroy continues to evolve with female elegance as a key theme

### - Nurturing a versatile, family-owned champagne house for over 150 years -

Ever since its founding in the village of Vertus in 1859, Duval-Leroy has grown and evolved under family management. The Maison de Champagne owns 200 hectares of its own vineyards, and as a Négociant Manipulant controls production from its own vineyards through to distribution. Duval-Leroy's early focus on cultivating high-quality grapes provides the base for making high-quality champagnes. The current owner Carol Duval-Leroy, one of the few female CEOs of a Maison, is a leader in the industry. Her strong decision-making and initiatives have not only boosted Duval-Leroy as a major brand, but also driven a creative business model in Champagne, establishing a consistent quality control system pioneering and achieving the first ISO 9002 accreditation by a Maison. This time, we would like to introduce Vertus and Côte des Blancs, home of Duval-Leroy, and the achievements of Carol Duval-Leroy.

#### The heartland of Champagne Côte des Blancs

There are 13 villages in Côte des Blancs, 6 Grand Cru and 7 Premier Cru, with Chardonnay accounting for approximately 90% of cultivation. Many vineyards in Côte des Blancs are located on gently rolling east-facing slopes that run north to south, which block wind and rain coming from the west. In the limited cultivation area in the north of the region, it is a special advantage to lessen the influence of the weather in spring during bud burst and the flowering season, which can greatly impact the yield in a given year. As east-facing slopes receive the first light and warmth of the sun in the morning, there are few frost risks, a significant advantage for frost-sensitive Chardonnay.

In Valle de la Marne and Montagne de Reims, Pinot Noir is mainly planted on south-facing slopes to ensure good ripening, but in Côte des Blancs the strong heat from the south will damage the acid in Chardonnay, and strong sunshine from the west burn the skin.

The most significant feature in Côte de Blanc is the abundance of lime in the chalky soil which imparts high acidity to the grapes, giving wines a rich acidity and mineral feel. In addition, since lime retains solar heat, it boosts ripening of the fruit. Because of these excellent natural conditions, Chardonnay grows healthily in Côte des Blancs, consistently producing high quality grapes.

Many Champagne Maisons use Côte des Blancs' Grand Cru and Premier Cru Chardonnay for their prestige cuvees, because they have qualities that can only be found in this area. A high-quality Blanc de Blanc made from Côte des Blancs' Chardonnay will display a powerful structure for long-term aging, yet with a sensitive delicacy, purity and finesse.

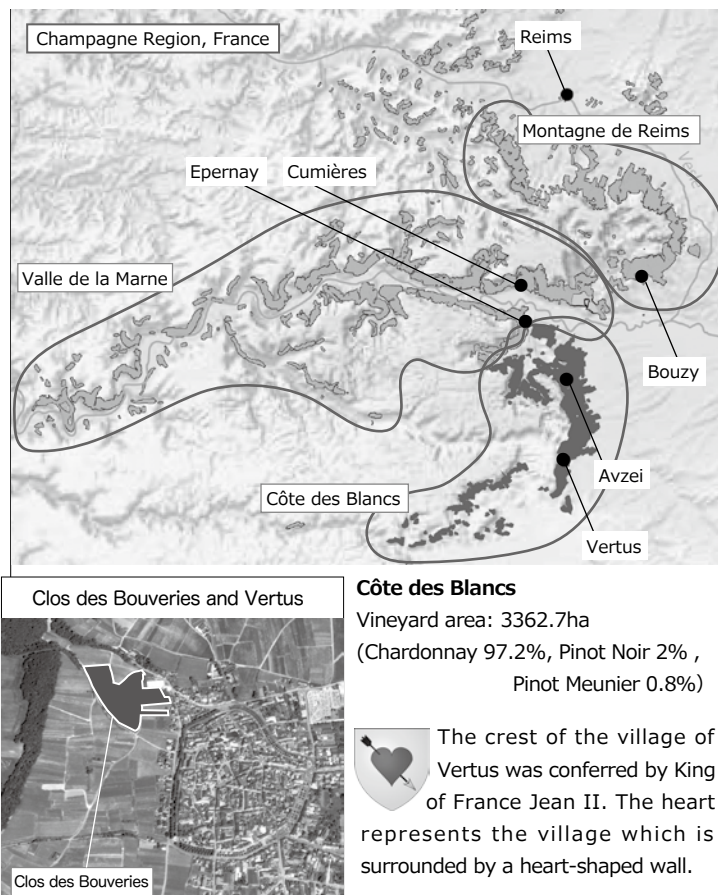
#### Vertus – home to Duval-Leroy & Clos de Bouveries, a single Chardonnay vineyard

Located at the southern end of Côte de Blanc, Vertus is a small village with a population of around 2,500, but boasts the second largest area among the villages of Champagne. It is well known for its high-quality Premier Cru Chardonnay, with Chardonnay accounting for nearly 90% of the 520 hectares of vineyards. Major Maisons including Duval-Leroy, Moët et Chandon, Roederer and Tattinger have vineyards in the area.

Clos des Bouveries, a single Chardonnay vineyard of approximately 3.5 hectares in Vertus, has been owned by Duval-Leroy for nearly 100 years. East facing and surrounded by stone walls, the soil is alluvial clay limestone. Since 1995, Duval-Leroy has practiced low pesticide cultivation in the vineyard. Every year since 2002 they have released a single vineyard Millesime Clos des Bouveries, while also using it as a case study for climate change.

As a barometer for the future, they record the acidity, sugar content, pH, yield, etc. of grapes harvested each vintage, and share the accumulated data with local contract growers to help inform them of the changes in cultivation required to respond to recent climate change.

The Champagne region is affected by both the Atlantic marine climate and the Continental inland climate, so the conditions in the vineyard vary greatly year-on-year depending on which influence is in ascendance. For example, "Chardonnay picked in years when the Continental climate has a strong influence tend to be rich in fruit flavours and make powerful wines," explains Sandrine Logette-Jardin, Chef de Cave at Duval-Leroy.



At a meeting of the Japan Sommelier Association in February 2016, Sandrine led a tasting seminar featuring four Millesime Clos des Bouveries vintages. Sandrine's notes follow:

(The wines were samples, disgorged with zero dosage.)

**2008:** During the winter the Atlantic climate was influential, resulting in a mild winter with minimal frost damage and ample rain. In spring the Continental influence strengthened, with a strong north wind. The fruit ripened well, sweetness was about average, so very little sugar is added. The flavour is still closed, and it needs to age further in the cellar.

**2005:** A severe winter with lots of snow and frosts. Summer was dry and cool, with little rain. The average temperature in summer was 16.7°C, and the Continental influence is readily apparent. Both the sugar content and acidity are different from 2008, the sugar content is 10.1 g/L. (\* The sugar content is also proportional to age.)

**2003:** A very cold winter with over 35 days of frosts. There was also a late frost in the spring with the temperature falling to -8°C, affecting budburst. Summer was very hot and dry, with the average daily temperature as high as 21.1°C (a difference of approx. 4°C from 2005). Even in the hot season, the older vines have deep roots and maintain stable growth by seeking moisture deep in the soil. Accumulated sunshine was 500 hours longer than 2005, and the harvest one month earlier than usual in mid-August.

**2002:** The Atlantic climate had a strong warming influence during winter, but in spring it switched to a Continental climate. Sunshine hours were about the same as in 2005, water retention in the soil was low, and the fruit ripened well.



## A 19th Century encounter between Jules Duval and Edouard Leroy in Vertus

The beginnings of Duval-Leroy lay in the meeting of wine merchant Edouard Leroy and winemaker Jules Duval from Vertus. In the 19th century, even before Champagne ratings were officially announced, Edouard Leroy understood that the commercial value of Champagne was decided by the village and its terroir, and to make the consistent quality Champagne required by his demanding customers, was looking for a

### Carol Duval-Leroy:

#### A dynamic leader in the Champagne industry

Carol Duval-Leroy, widely known as a dynamic champion of the Champagne industry, has been honoured for her outstanding contributions to the industry's development with the Legion of Honour and Order of Leopold from her native Belgium. Having lost her husband in her mid-30s, she raised three young sons while growing Duval-Leroy into the success it is today. She is truly a modern career woman.

winemaker who understood the quality of terroir and grapes. He met Jules Duval of Vertus, got on well, and established Duval-Leroy in 1859. Later, Jules's son Henry and Edouard's daughter Louise married, and their son Raymond went on to run Duval-Leroy for the more than half of the 20th century. Today, the Duval-Leroy family is in the sixth generation, and fiercely proud of its independent family management.



The village of Vertus seen from Clos des Bouveries

'Precious parcel' expressing the terroir in Millesime Single Crus

#### Highlights of Carol Duval-Leroy's life and achievements

- 1955 Carroll Nilens was born in Uccli, near Brussels, to a Flemish father and a French-speaking mother. At college she gained a degree in economics and started a career in real estate. Travelling to Spain and the Congo, she enjoyed the local cuisine and dreamed of opening a high-class restaurant. Having first met Jean Charles, winemaker at Duval-Leroy (DL) when she was 15 years old, it would be another 15 years before they would marry, and have three sons.
- 1991 Her husband dies at the young age of 39 years. When Jean was told that he had cancer and only a short time to live, he made Carol promise to take care of the Maison and keep it in family hands for their sons. At a large party to launch the new winery in Vertus the same year, Carol took up Jean's challenge and announced the Maison was not for sale.
- Her first decision was to find a new name for the prestige cuvee planned by Jean. She decided to call it "Femme de Champagne" as a reminder of the company being run by a woman, a feminine elegant Champagne made from 100% Grand Cru fruit.
- DL also stopped production of unlabelled cuvees for brand customers, converting production to their own label. At the same time, she turned attention to the quality of grapes coming from vineyards in Côte des Blancs, taking over management of viticulture. The subsequent boost in quality enabled DL to expand its range to include single vineyard, organic brut, and Millesime Blanc de Blanc Champagnes among others, and actively enter overseas markets.
- 1994 DL employed 23-year old Sandrine Logette-Jardin, who had just completed her degree in oenology, to head up quality control. Just three years later in 1994, DL became the first Maison de Champagne to achieve ISO 9002 certification. In 2005, Sandrine became Chef de Cave, the first woman to hold the position in Champagne.
- 2000 Duval-Leroy has partnered the Sommeliers category in France's "Best Worker" (Meilleur Ouvrier de France, Sommelierie) since the year 2000. In addition, DL is a sponsor of the Best Young Sommelier of France Competition, with a focus on training professional service personnel.
- 2007 First-ever female chairperson of the AVC (Association Viticole Champenoise), the Champagne Regional Wine Producers Association.
- 2012 Published *Femme de Champagne*, a book of recipes for cooking with Champagne.
- 2013 Named "The Most Influential Person in Champagne" by French wine magazine *La Revue du Vin de France*. Won the "Women's Award for Green Business" from the *La Tribune* newspaper.
- 2015 DL became Champagne's first 'vegan-friendly Maison,' ensuring no animal products (milk, gelatine, egg white, etc.) are used in the winemaking process, relying instead on the natural processes in the wine by keeping it in the tank or barrel for longer than usual.
- 2016 Released the 'Precieuses Parcelles' cuvees to express exceptional terroir. Carol and her three sons are each in charge of one cuvee, selecting their favourite parcels of fruit to each make a highly individual and personal Champagne. The four cuvees are from Clos des Bouveries, Bouzy, Cumières and Petit Meslier.



#### Vintage Report 2016

This campaign will stay in our minds for a long time as a very odd one — spring and early summer had a high sunshine deficit, lots of rain, and let's not forget frost in a large part of the Champagne region. Rarely has the weather been so unpredictable and doubt was starting to settle in our partner's minds.

Never-the-less from mid-July to the end of the harvest we went from one extreme to the other, with high temperatures, record-breaking sunshine, and hardly any rain. You could even forget about "echandage" — the threat of grapes not growing. Not only did they grow, but also they were heavy, exceeding our yield expectations.

Harvest took place in the second half of September, from 19th September for the majority of the press houses and ended around 30th

September. The weather was as good as can be expected — dry and sunny with moderate daytime temperatures and cool nights — the best possible state for maturation and conservation of the grapes. The health of the grapes was perfect through to the end of the harvest.

The first tastings of the must are encouraging with a very interesting balance of sugar and acid. The better regions this year will be Montagne de Reims and the Côte des Blancs. The Aube, on the other hand was affected by the spring frost and has suffered a lot this year. We impatiently wait to taste the still wines to see what this very peculiar year will bring us.



Sandrine Logette-Jardin (Chef de Cave)