



Champagne Grand Cru,
Blanc de Blancs

Since 1947
in Avize,
France.



Our history

It was in 1947, after the Second World War, that Marcel Tailleur created the family champagne brand: Tailleur Desautels - Desautels being the maiden name of his wife Julienne.

The couple were originally from the village of Oger where they worked together on vineyards that they had partly bought and inherited from their respective parents on the soil of Oger. Their only son Claude

worked with them.

They then had to settle in the village of Avize where they bought a house that corresponded to their need for their operation.

Their immediate neighbours, Jules and Lucienne Remy, were a couple of vineyard workers from a prestigious champagne brand who had themselves acquired property on the terroirs of Avize and

Cramant.

Their only daughter Antoinette, married Claude in 1954.

Together, they also bought some parcels of vines on the soil of Avize; this is how our vineyard, of an average area consists of 50% of vines on Oger, 38% on Avize and 12% on Cramant.

In 1970, the couple took over the business of champagne paternel, but changing the brand: champagne Tailleur Desautels then became Champagne Tailleur-Remy.



Le champagne

In order to be sure to consume the best Champagne, you must know its origins.

The Côte des Blancs is the heart of the region around Epernay, the place where the most prestigious Champagnes are born thanks to the skill and tradition of the most talented winemakers and where the famous Houses have their cellars. The Côte des Blancs owes its name to the color of the grape that is planted there, Chardonnay,

which is also the only white grape variety allowed in Champagne. The champagnes produced in this area bear the name «white of whites», and they are popular wines, which according to connoisseurs are imbued with vivacity and spirit, with light and delicate aromas, symbols of finesse and elegance.

Only 6 villages in this coast can produce champagne classified "Grand Cru", the most

precious denomination of all. Avize- the village where the Maison TAILLEUR-REMY was born in 1954- is between them. This is how Champagne TAILLEUR-REMY can extend to the Blanc des Blancs and Grand Cru appellations, synonymous with the highest quality.



Since its origins, a sacred wine

Until the Middle Ages, in the countries of Christendom, it is the religious who take care of the vineyard: the wine is consecrated and drunk during the mass. The meeting of geography and history will offer the wines of Champagne an extraordinary destiny. It was Saint Rémi, bishop of Reims, residing in a villa surrounded by vineyards near present-day Epernay, who baptized Clovis when he converted. The first king of

France was thus crowned in Champagne and the wines of Champagne consecrated on a Christmas evening 496. A few centuries later, the marriage of Jeanne de Navarre with Philippe le Bel definitively associated the destiny of the county of Champagne with that of the crown of France.

From 898 to 1825, the kings of France were crowned in Reims, in the heart of the

Champagne region. The ceremonies, according to the accounts that were made, were all accompanied by feasts where the wines of Champagne flowed. Very quickly appreciated for their taste and finesse, these will become the wines that are offered in tribute to the monarchs who come to the region. Francis I received several "coins", Mary Stuart also, passing through the city of the coronations; we speak of hundreds of

pints offered to Louis XIV for his coronation. Since the 12th century, the reputation of Champagne wines has crossed borders and their prestige continues to grow.

Thus, on 14 July 1790, for the feast of the Federation on the Champ de Mars, only Champagne was deemed worthy of encouraging the revolutionaries. A few years later, all the princes present at the



The rare emotion of first times

Congress of Vienna recount the omnipresence of Champagne from September 1814 to June 1815.

From parties to suppers, the Congress had fun: “the spirit sparkled like the wine of Champagne” and it was indeed the first unifying link of the participants. Champagne subsequently enshrined many of the great treaties and until recently, that of Maastricht.

It is always demanded by all those in the world who want to emphasize the importance of a historical moment.

Even Queen Pomaré of Tahiti, according to Pierre Loti, demanded several cases of Champagne to mark the consecration of a pagan temple on her island. Champagne has been a symbol of excellence on the menus of

great royal weddings for two centuries. He was the magical and spectacular guest of the great world exhibitions of 1889 and 1900 in Brussels and Paris; and over time he confirmed his image of exceptional wine. Today more than ever, he is always called upon to distinguish the rarity or greatness of an event.

Since Clovis, the wines of Champagne have remained associated with baptisms: it is they, and only them, that are invited to consecrate the happiness of the first times. It is not given to all the wines to come and bless the hull of the most beautiful boats in the world when they are launched. Whether it is called the Great Britain in 1843, France

or... My dream! He was obviously there during the inaugural flights of the Concorde and at the time of the junction of the French and English sections of the Channel Tunnel. He was surely well served when Maurice Herzog shared with his team “the” bottle of victory after the ascent of the Annapurna. It is also Champagne that Pierre Mazeaud drank in 1978 at the top of Everest, as had done before him the team of the Yellow Cruise of André Citroën on the Roof of the World in 1931. It is a beautiful first time for Jean-Loup Chrétien that his trip in the Soviet space capsule. Barely back on earth, he asks for a glass of Champagne, faithful to a tradition initiated by the pioneers of aviation.

IT IS ALSO THE WINE OF LAST TIMES

At the Conciergerie, in 1793, Philippe d'Orléans waited to appear before the revolutionary court. Eager to enjoy his last moments, he demands to calmly taste a few bottles of the wine of the kings. A few years later, Napoleon was in Russia; he defeated the Tsar's army at Smolensk. The local nobles are comforted in Champagne “delicious, although French”.

BRUT TRADITION



Brilliant gold with green reflections, fine and persistent foam, delicate nose of white flowers. The palate is fresh and floreal, developing aromas of lime and hawthorn. A wine marked by freshness, typical Chardonnay.

Sans année - grand cru - blanc de blancs

Composition
100% Chardonnay, blend of several years; 75cl bottle.

32,00*€

EXTRA BRUT



Straw gold, fine and delicate foam, lemony nose. Mouth with nervous and direct attack, full mouth firm and wild, clear finish
True, shameless Chardonnay Perfect with seafood.

Sans année - grand cru - blanc de blancs

Composition
100% Chardonnay Grand Cru,blend of several years; 75cl bottle.

34,00*€

MILLESIME



The shade is of a very pale gold and accompanies a delicate effervescence. The nose is of great complexity: it combines the finesse and elegance of chardonnay with notes of evolution, with a slightly gilly and smoky character.

The palate is well structured and recalls the finesse of the nose, with a balance between freshness and richness.

Grand cru - blanc de blancs

Composition
100% Chardonnay year 2018; 75cl bottle.

34,00*€

Our products

ROSE'



Delicate and salmon-like colour, fine and persistent mousse, delicate nose of red berries (cherry, raspberry). Frank and fruity attack. Creamy finish. All in finesse and seductive, for aperitif and cocktails. A hearty rosé. Between spirit and purity.

Grand cru

Composition
52% Chardonnay, 32% Pinot Noir, 16% Rouge; 75cl bottle.

34,00*€

MAGNUM



The colour is of a very pale gold and accompanies a delicate effervescence. The nose is of great complexity: it combines the finesse and elegance of chardonnay with notes of evolution, with a slightly gilly and smoky character. The palate is well structured and recalls the finesse of the nose, with a balance between freshness and richness.

Grand cru - blanc de blancs

Composition
100% Chardonnay année 2018; 1,5l bottle.

60,00*€

BRUT (HALF)



Brilliant gold with green reflections, fine and persistent foam, delicate nose of white flowers. The palate is fresh and floreal, developing aromas of lime and hawthorn. A wine marked by freshness, typical Chardonnay.

Sans année - grand cru - blanc de blancs

Composition 100% Chardonnay, blend of several years; 375ml bottle.

17,00*€

*Prices may change according to quantity and shipping.

Prices at the winery (2024): Brut Tradition 19,50€; Extra Brut: 23€; Millesimé 23€; Rosé 23€; Magnum 50€; Brut Tradition (Demi-bouteille):12€; Ratafia 13€



Where to find us

Tailleur-Remy et Filles
218, rue des Gris
51190
Avize,
France

+33 326575914

chantail@wanadoo.fr

www.champagnetailleurremy.fr

