



## Bulles de Comptoir #6 - "La Benjamine 2.0" par Charles Dufour Extra Brut Champagne

"Bulles de Comptoir" literally means "Bubbles of the (Bar) Counter," which vintner Charles Dufour believes is the ideal setting in which to find, and drink, his flagship multi-vintage Champagne.

Charles made his inaugural Bulles de Comptoir (#1) in 2010, when he took over 6 hectares of his family's domain in the Aube in Southern Champagne.

He named his 6th version after a cuvee that his parents used to make that he drank while growing up, "La Benjamine" – also a multi-vintage, multi-variety blend meant to be drunk young and fresh.

The Benjamine 2.0 is based on the 2015 vintage, and also contains reserve wine from 2010 and 2014. It's 60% Pinot Noir, 30% Chardonnay, and 10% Pinot Blanc.

In French, "La Benjamine" means the youngest child born in a family – Charles is the 'benjamine' of his family.

Charles is the winemaker and vigneron. He farms his vines organically, and the only additions he made in the winery were 17 milligrams per Liter of sulfur at harvest, and 3 grams per Liter of sugar at dosage.

A different artist designs the label of each Bulles de Comptoirs release. San Francisco native Joanie Hudson designed the #6.

You can find Bulles de Comptoir at Bar Brutal in Barcelona, Noma in Copenhagen, Verre Volé in Paris, Au Crieur de Vin in Sens, Lyle's in London, and in California at Cucina Enoteca in Del Mar and Cucina Urbana in San Diego; State Bird Provisions, The Progress and Biondivino in San Francisco; and Ordinaire, The Punchdown and Bay Grape in Oakland. .

**APPELLATION:** Aube, Champagne

**COMPOSITION:** 60% Pinot Noir,  
30% Chardonnay, 10% Pinot Blanc

**VINTAGE:** 2015 base, with reserve  
wine from 2010 & 2014

**ABV:** 12%

**TIRAGE:** October 2016

**DISGORGEMENT:** January 2018

**SOIL:** Clay/Limestone



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