

JACQUES SELOSSE



'It is hard to think of a single individual in Champagne today whose work is more influential than that of Anselme Selosse.' - Andrew Jeffords, The New France

'I've mentioned the name of Anselme Selosse on several occasions partly because he's my favorite grower and partly because he's the most original winemaker in all of Champagne. Selosse's wines have given Champagne a new dimension, with their unique, vinous, Chardonnay style. Despite this fame, his wines cost nothing compared to Pétrus, Romanée-Conti, or Krug Clos du Mesnil.'

- Richard Juhlin, 4000 Champagnes

Year Founded: 1950-1960

Region: Champagne, France

Winemaker: Guillaume Selosse

Known for: Anselme Selosse is arguably the most influential Champagne winemaker of the post-World War II generation.

Fun Fact: Selosse's experimentation with wood aging, gentle oxidation and low dosage created a new style of Champagne, and helped to launch the modern grower Champagne movement.

-Organic-

Every decade or so, a winemaker comes along who, through the force of his ideas, and the brilliance of his work, has the power to change the course of wine history. Anselme Selosse is such an individual—and the man most responsible for the revolution that's changing Champagne for the better. Since taking over Champagne Jacques Selosse in 1980, Anselme has used the uncompromising brilliance of his wines—as well as no small amount of charisma—to challenge Champagne's old definitions for excellence. If we are seeing today that small, quality-driven growers have finally taken their share of the power—and the big houses are embracing the ideas of low yields, chemical-free vineyards and terroir-based wines—Anselme surely deserves much of the credit.

It is a measure of what Anselme has accomplished that in 1994, Gault-Millau named him France's best winemaker in every category, an unprecedented honor. Accolades like this have contributed to his reputation as perhaps the most original winemaker in France today, admired not only by his peers but by a legion of collectors worldwide who covet each and every bottle of Jacques Selosse Champagne they can find. After nearly 40 years of altering the arc of Champagne history, Anselme decided to retire in 2018, turning the Jacques Selosse domaine over to his son Guillaume, a winemaker of exceptional skill and imagination in his own right. Not surprisingly, the transition has been utterly seamless. Guillaume had worked closely with his father for years, absorbing his philosophy and knowledge. But he had also been making brilliant Champagnes under his own name since 2009. Under Guillaume, we can be sure that the name "Jacques Selosse" will continue to be associated with Champagnes of unrivaled craftsmanship and depth of expression.



NV Blanc de Blancs 'Initial'

Anselme's "classic" Avize Brut, with long aging in bottle, both before and after disgorgement. An assemblage of three vintages, Initial is typically released an average of five years after the most recent harvest in the blend. Dosage: ~5g/l

97 Points - James Suckling - *"Very pronounced and wonderfully complex nose of persimmon, egg yolk, cinnamon, tarte tatin, caramel, mango pastry, apricot tart and spice box. The full-bodied palate feathers a fine line between sheer power, luscious dried fruit and laser-guided acidity. Very long and intense on the finish."*

95 Points - Robert Parker - *"Soaring from the glass with aromas of tangerine, beeswax and pear, it's ample and demonstrative, balanced with vibrant acidity and chalky structuring extract bringing freshness to its rich core of fruit. When the tasting begins with such quality, there is no question you're in the presence of genius."*

95 Points - Wine Spectator - *"This gorgeous blanc de blancs pulls you in with a subtle thread of enticing dried rose and incense accents. Plush on the palate, with pinpricks of effervescence and a rich underpinning of chopped hazelnut and salty minerality, all supporting flavors of quince paste and tangerine and hints of white truffle and herbes de Provence."*