



Family Story

Some researches in our archives made us discover that our family already worked the vine in the 17th century.

In 1675, Mathurin Leboucq, Michel Lorient's forebear, was wine grower in Nesle le Repons, close to Festigny, in the heart of La Vallée du Flagot.

Over the years, the work has been transmitted from father to son and then from father to daughter. Rosalie Leboucq married Jean Maximy in 1829. They were wine growers in Nesle le Repons.

In 1856, Louis Maximy, their son, settled with his wife Joséphine to work in vines in Festigny. They had a daughter, Palmyre Maximy who married Leopold Lorient, founder of the Lorient Estate and Michel's great grandfather.



Edito

CHAMPAGNE MICHEL LORIENT'S LATEST NEWS

« Best wine is not the more expensive,
but the one you share... »
Georges Brassens

Dear Sir, dear Madam, Dear clients and friends,

Summer weather is coming and this is a good time to give you some pieces of news from Champagne Michel Lorient.

Our new website kept you waiting but it is now available on-line.

After sunny and early good harvest, the wine work is running its course and tasting foresees great Champagnes.

Be a privileged person by reading these lines and discover the life and some confidences of the Lorient estate.

Best regards
Martine and Michel Lorient

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Recipe from Chef Martial Berthuit - RUBERGE LE RELAIS
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Pan Fried Duck Foie Gras,
Rhubarb crisp, dried gingerbread and Ratafia sauce.



1/ Peel the rhubarb and cut it in 10-cm cubes. Poach them in a syrup at 80°C during about 10 minutes. Leave it to drain on a paper towel.

2/ Rhubarb crisps: spread the sheets of filo pastry on the table and brush them with melted clarified butter. Put the rhubarb cubes on the sheets and roll them immediately. Make 16 sticks and leave them aside in a cool place.

3/ Dry the gingerbread in the oven and crush it into large breadcrumbs.

4/ Sauce: reduce by half the chicken stock, add the ratafia and reduce again. Then, add 80g of butter. Reduce until the sauce thickens, then mix to well smooth the sauce.

5/ Season the escalopes of duck foie gras with salt and pepper and fry them 2 to 3 minutes on each side. Then, add the breadcrumbs of gingerbread on the escalopes. Bake to end the cooking.

6/ Fry the rhubarb crisps in a non-stick pan and glaze them on each side.

7/ Put the 4 rhubarb crisps on a hot plate and then the escalope of foie gras and finish the plate by drawing a cordon with the Ratafia sauce.

- 4 escalopes of duck foie gras
- 250g rhubarb
- 50g gingerbread
- 300g chicken stock
- 30 cl Ratafia
- 80g butter
- 6 sheets of filo pastry
- Salt and pepper

Serve with
the *Millésimé Brut 2005*
cuvée.



To be discovered...

Prestige Brut Cuvée

This cuvée comes from a subtle blending of Pinot Meunier and Chardonnay.

It reveals aromas where red berries touches and white flowers hints are mixed. The Prestige Brut Champagne reveals a lemon palate, nice acidity and very pleasant foam.

This fine and elegant Champagne will be ideal for a reception or to be drunk with a white meat.



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Press and Awards... 2012

Silver medal - Prestige Brut
Concours Général Agricole Paris 2012

Grand Award of Excellence - Blanc de Blancs 2004
Vinalies Concours des Œnologues de France 2011

L'Union Hors-Série Champagne - Millésimé Brut 2005
«... great intensity ... enjoyable...»

La Revue du Vin de France 2011/2012 - Pinot Meunier Vieilles Vignes 2006
«... still harmonious...»

Gault & Millau Novembre 2011 - Blanc de Blancs 2004
«... delicate and graceful...»

Guide Hachette 2012 - Sélection Extra Brut
«... powerful and elegant...»

L'Express Hors-Série 2011 - Rosé Brut
«... delicacy, character...»

Decanter 2012 - Réserve Brut
«Elegant floral and citrus aromas...»



CHAMPAGNE MICHEL LORiot



RÉSERVE
BRUT
BLANC DE
NOIRS

Made with Pinot Meunier.
This round and fruity
Champagne will delight
your family and friends.



PRESTIGE
BRUT

This cuvée comes from
a subtle blending of
Pinot Meunier and
Chardonnay.
This fine and elegant
Champagne will be ideal
for the aperitif or
during a reception.



SÉLECTION
EXTRA BRUT

This Champagne reveals
feelings of delicacy,
freshness and intensity
and will be perfect for the
aperitif or to be drunk
with a seafood platter.

ROSÉ
BRUT

This cuvée, marked by
a red berries nose,
will perfectly accompany
white meat or fruit tart.



MARIE
LÉOPOLD
SEC

This particularly feminine
cuvée is delicious with
foie gras and bewitching
on the dessert sweet
flavours.



MILLÉSIMÉ
BRUT

As unique, powerful and fine
Champagne, this cuvée
will be perfect for your
gastronomic meals.



BLANC DE
BLANCS

This cuvée is made only
with Chardonnay. It is a
vintage and light cuvée
which has delicate scents
of fresh fruits.



PINOT
MEUNIER
VIEILLES
VIGNES

As the jewel of our estate,
this Champagne is made
from vines aged more
than 60 years.
You will really appreciate
it with parmesan cheese.



A piece of our secrets... Disgorging

This step of champagne making comes after the riddling process. Disgorging consists in removing the deposit formed in the bottle during fermentation and ageing in cellars.

Disgorging can be made in two different ways:

- by hand: The bottle is slightly tilted onto the forearm, the neck points downward and the bottom of the bottle is in the hollow of the arm. We place the key (or «pince à dégorger» (sort of bottle-opener)) on the cap and as we quickly raise the bottle, we pull the cap out when the bubble of carbon dioxide is at the deposit level. Then, deposit is ejected by pressure.

- by ice: The process consists in plunging the bottle neck into a cooling vat. The neck of the bottle is frozen and a 4-cm block of ice traps the deposit. After few minutes, we raise the bottle and take the top off. The block of ice and the deposit trapped in this block are ejected by the pressure.

