

CHAMPAGNE  
**TELMONT**  
MAISON FONDÉE EN 1912

HERITAGE BOOKLET

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50000/2100003

DEGRÉ EN 2021	DOSSAGE 47 g/l	VINS VENDANGE 2017-2021 VINS DE RÉSERVE 2014 7% 2016 8% 2018 8% 2019 8% 2020 8%
CÉVAGES 42% CHARDONNAY 37% PLETIER 20% PLETIER NOIR	ELABORATION VINIFICATION CLASSIQUE FERMENTATION MALOLACTIQUE	

**RÉSERVE BRUT**

IN THE NAME OF MOTHER NATURE, LET OUR RESPECT FOR NATURE BE  
UNCOMPROMISING. LET US REMAIN AS ATTENTIVE AS POSSIBLE TO OUR  
VINEYARDS IN ORDER TO SUSTAIN OUR SPIRIT OF CRAFTSMANSHIP. LET  
US CARE FOR OUR TERROIR SO THAT IT CAN EXPRESS EACH YEAR  
EXCELLENCE AND SINGULARITY. IN RETURN, IT WILL OFFER US GREAT WINE.

IN THE NAME OF MOTHER NATURE





## ONE HOUSE, ONE VINEYARD

"When you are passionate about something, you want to share it. Telmont strongly believes that protecting our earth enables us to enjoy the very best nature has to offer and to achieve excellence. Telmont is a champagne house which has always showcased its singularity. Over a century, through four generations of visionary winegrowers, the House has produced a structured yet remarkably ethereal wine and has enabled its terroir to express itself to perfection through its champagne. We wish to be exemplary in our relationship with our environment. We strive to act in the name of Mother Nature, pursuing year after year the conversion of our House to 100% organic agriculture, banning any packaging aside from our bottle and making radical changes to our logistics chain and equipment. All this with full transparency. Our label says it all, clearly and simply, stating all the components and methods used to produce our wine."

Ludovic du Plessis  
Chairman, Telmont Champagne House

### A CENTURY-OLD FAMILY HOUSE

Founded in 1912, the Telmont Champagne House is located in Damery, near Épernay. Created after the Champagne Riots by Henri Lhôpital, a courageous Champagne winegrower, the House has remained a family-owned and visionary venture: Bertrand Lhôpital, Head of Viticulture and Cellar Master, represents the fourth generation. He and his team let the terroir shine through in the House's champagnes, bringing all his skill and expertise to bear to reveal its unique personality.

### THE ESTATE AND ITS PARTNERS

The Telmont Estate vineyard extends over more than 20 hectares. It includes eight crus planted with the three principal grape varieties of champagne: pinot noir, meunier and chardonnay. As well as its own ancestral vines, the House works with partner winegrowers in the main Champagne regions: the Montagne de Reims, the Grande Vallée and Petite Vallée de la Marne, the Côte des Blancs, the Sézannais, the Vitryat, the Côtes des Bars and the Aisne. The House's winegrower partnerships are built on long-standing relationships of trust and a shared belief in Telmont's values.

### TELMONT VALUES

**Loyalty to winemaking know-how,**  
devotion to safeguarding  
the art of champagne.



**Humility towards nature,**  
by respecting the terroir, the seasons  
and the life cycle of the vine.



**Courage to meet the challenges  
inherent in our craft,**  
in conviction lies strength, the strength to act,  
innovate and take up the challenges  
of organic agriculture.



PERPETUATE SAVOIR-FAIRE  
FROM THE PAST WHILE LOOKING  
FIRMLY TO THE FUTURE



DEVOTION  
TO A FORGOTTEN ART

When Henri Lhôpital founded the Telmont Champagne House, everything was done by hand – in the vineyards, cellars and storerooms. Although manual processes are becoming vanishingly rare, the House still uses some of the old methods handed down from generation to generation. One of these techniques is "*ficelage manuel*": the team manually seals a selection of their prestigious cuvées with a cork held in place by a hand-tied string. Other techniques include manual riddling and disgorging. And of course the harvest – the grapes are harvested by hand every year.



A UNIQUE  
CONTEMPORARY STYLE

What marks a champagne out as a Telmont is its tension and freshness. A subtle, balanced acidity gives impressive length on the palate. Neither too opulent nor too vinous, a Telmont champagne is accessible and refined. The champagne's unique ethereal and distinguished character is born of paradox: a structured body combined with lightness and remarkably fine bubbles. There are nine cuvées in the House's collection, and seven of these are exceptionally fine vintages or *millésimées*. Each and every one has its own singular character.

A REVOLUTIONARY LABEL

Making transparency a key priority, each Champagne Telmont front label is individually numbered and clearly displays all the information relating to the composition and winemaking process behind each Telmont *cuvée*.

01 Every bottle is numbered and shows the total number of bottles in the vintage, clearly tracing the journey from vineyard to bottle.		02 Each of the wines in the final blend is listed, as well as how long it is aged for.
03 The disgorgement date is indicated.	04 The label specifies how much sugar the champagne contains.	
05 The grape varieties used in the blend and in what proportions.		06 The label states the specific details about each vintage.
07 In the name of mother nature, let our respect for nature be uncompromising. Let us remain as attentive as possible to our vineyards in order to sustain our spirit of craftsmanship. Let us care for our terroir so that it can express each year's excellence and singularity. In return, it will offer us great wines.		

## THE 4<sup>TH</sup> GENERATION

"Certification is not an end in itself. Instead, we are all about people and making sure we leave our children a better world."

Bertrand Lhôpital, Head of Viticulture and Cellar Master



### CONTINUING THE FAMILY TRADITION

Bertrand, great-grandson of the House's founder, Henri Lhôpital, took over the reins of the House in 1998. An agricultural engineer and oenologist, with a depth of knowledge enhanced by touring the wine regions of the world, Bertrand has dedicated his life to upholding Champagne Telmont's legacy. His conviction? Viticulture should be green and virtuous to minimise the impact on the environment and on winegrowers.



### GREEN AND FORWARD-LOOKING VITICULTURE

Bertrand Lhôpital is a visionary. He is determined to ensure that quality comes before quantity. His focus can be summarised in three words: vines, soil and terroir. This quest for quality goes together with his ecological and environmental conscience. Bertrand phased out herbicides on the estate and is in the process of converting a part of the Champagne Telmont vineyard to organic agriculture. His passion and hard work paid off in 2021 when the Telmont Champagne House launched its first certified-organic *cuvée*, Réserve de la Terre, at a time a mere 4% of vines in Champagne are organic agriculture certified!

### HEAD OF VITICULTURE AND CELLAR MASTER

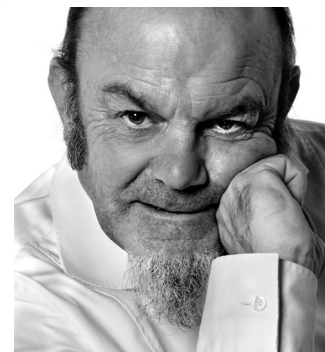
The Rémy Cointreau group identified with the values of the House and Bertrand Lhôpital's vision, and purchased a majority share in October 2020.

### AUORE GUERLESQUIN, ASSISTANT CELLAR MASTER

A native of the Champagne region, born in Epernay, Aurore developed a passion for wine early on. Her first internships with renowned regional houses and the many tastings she performed there further piqued her interest in champagne. Today, Aurore is an essential member of the Telmont House, and accompanies Bertrand Lhôpital, Head of Viticulture and Cellar Master, daily in his perpetual quest for the unique style of Telmont Champagne.



## THE PEOPLE AND FACES BEHIND THE TELMONT CHAMPAGNE HOUSE







## TELMONT'S COMMITMENTS

In June 2021, the Telmont House  
set out its sustainability plan  
and ambitious environmental goals in its  
manifesto: "In the name of Mother Nature".

### PROTECTING THE TERROIR AND BIODIVERSITY

At Telmont terroir is seen as a gift from nature. Respect for this terroir has been handed down through the generations and is deeply anchored in everything the House does. Driven by this conviction, several years ago, it started to gradually convert the estate to organic agriculture. The aim is to convert 100% of all cultivated areas – Telmont Estate vineyards and those of its partner winegrowers – to organic agriculture by 2031 (compared to the 49% currently certified or in conversion). To promote biodiversity, preserve species diversity and promote sustainable carbon binding, 2,500 shrubs will be planted throughout the estate and "insect hotels" are being installed. The House uses rainwater in its horn manure and silica preparation and employs mating disruption techniques to control pests naturally. It preserves cultivated areas to encourage wildlife and biodiversity, allows grass to grow between the vines to protect soil microbial biodiversity and uses compost instead of chemical fertilisers.



### GENERALISING ECO-DESIGN

Telmont is breaking away from ordinary champagne codes. As of this year, the House has decided to focus on "the bottle and nothing but the bottle", banning all production and use of gift boxes. This is a first in Champagne. Transparent bottles made from 0% recycled glass have been discontinued, to be replaced by only green bottles, that are 100% recyclable and made from 85% recycled glass.



### USING GREEN ENERGY

The Telmont House sources all its electricity from renewable sources exclusively and gives priority to "green" energy sources for all its activities.



### OVERHAULING THE SUPPLY CHAIN

Telmont has embarked on an upstream and downstream overhaul to limit greenhouse gas emissions indirectly related to its business. Champagne Telmont selects transporters according to their CSR score. Moreover, it will continue to enforce its zero-air transport policy for distribution.



# TELMONT'S PROMISES

## #organicconversion

Uncompromisingly convert **100%** of the House's cultivated areas to organic agriculture by 2031 (**49%** currently certified or in conversion).

## #stopgiftboxes #bestpackagingisnopackaging

The bottle and nothing but the bottle. A first in Champagne, Telmont ceased the use and production of all gift boxes to minimise its carbon footprint in June 2021.

## #stoptransparentbottles

Telmont has stopped production of transparent bottles, made from virgin glass for its champagne. All Telmont *cuvées* will now be bottled in green bottles, which are **100%** recyclable and made from **86%** recycled glass.

## #renewableelectricity

The Telmont Champagne House sources **100%** of its electricity from renewable sources.

## #stopairfreight

Zero distribution by air freight since July 2021. Starting in 2024, Telmont champagnes for distribution in the US market will go by Neoline wind-powered sail cargo ships.

## #transparency

Champagne Telmont labels are individually **numbered** and clearly display all information relating to the composition and winemaking process behind each Telmont *cuvée*. A first in Champagne.

# A FEW KEY DATES

1911	Phylloxera ravages the vines in the region. Some winegrowers revolt against the houses that wanted to source their grapes from outside the Champagne region. During the Champagne Riots, Henri Lhôpital composes the song " <i>Gloire au Champagne</i> ," urging winemakers to uphold Champagne's high standards of quality. The song is taken up by his fellow winegrowers.	1998	Bertrand Lhôpital steps into his father's shoes.
		2007	Telmont creates its first wine tourism experience, "24 hours in the vineyard".
1912	The Champagne Riots drive Henri Lhôpital to expand from harvesting to create his own champagne house.	2017	The Telmont Champagne House receives its first organic certification for certain plots.
1937	André Lhôpital takes the helm of the family House following the death of his father.	2020	Rémy Cointreau, becomes the majority shareholder of Telmont.
1939	André joins the second regiment of the "Cuirassiers", founded under the reign of Louis XIV.	2021	Telmont launches its first certified organic <i>cuvée</i> : Réserve de la Terre.
1947	André adopts the Cuirassiers' helmet as the House's logo – an emblem that protected him during the war and will also protect his champagne house.	2025	Aim: 100% of Telmont estate's vines will be certified organic.
1983	Serge Lhôpital takes over from his father and serves as Deputy Mayor and then Mayor of Damery.	2031	Aim: 100% of its partner winegrowers will be certified organic.



