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Leonardo DiCaprio: “This is the taste of the future”

Hollywood Actor Endorses Telmont's New Organic Champagne

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TELMONT
CHAMPAGNE
TELMONT
RÉSERVE DE LA TERRE

La Maison Telmont has launched its new champagne, Réserve de la Terre, a cuvée that marks another milestone in the brand's commitment to sustainability and organic viticulture. This certified organic champagne has already earned international recognition, winning the Sustainable Wine Product of the Year award at the 2024 Global Drinks Intel ESG Awards. Telmont showcases with this creation that it is possible to uphold high standards of quality while adhering to strict environmental principles. The production method eliminates the use of herbicides, synthetic pesticides, fungicides, and chemical fertilizers.

Réserve de la Terre undergoes three years of aging in Telmont's cellars, featuring a careful blend of three different harvests and grape varieties. The 2020 vintage constitutes 70% of the blend, with the 2019 and 2018 vintages making up 15% each. The composition includes Meunier (44%), Chardonnay (34%), and Pinot Noir (22%), creating a champagne with a distinctive and complex profile that balances energy and precision. On the nose, it reveals an initial bouquet of spiced almonds and violet flowers, deepening into the aroma of baked mirabelle plums. The palate unfolds with notes of candied lemon mingling with the softness of almond and marzipan, finishing with a fresh undertone that emphasizes the wine's maturity.

Leonardo DiCaprio, one of Telmont's investors, has praised this new cuvée and emphasized the importance of organic farming: "With Réserve de la Terre, Telmont continues to demonstrate the benefits of organic agriculture for the soil, the winemakers, and the wine itself. This is the taste of the future", said the actor and environmental activist.

Réserve de la Terre is priced at $100 per bottle, with a limited production of 64,800 bottles reflecting Telmont's meticulous and sustainable approach. The release is part of Telmont's ambitious project "In the Name of Nature," launched three years ago to safeguard the soil and promote biodiversity in the Champagne region. The initiative involves converting Telmont's vineyards to organic farming and working with independent growers to encourage more sustainable practices. Telmont is determined to move toward a future where champagne production is entirely respectful of the environment.

Founded in 1912, Maison Telmont is located in Damery, near Épernay, and maintains the family-driven and visionary spirit instilled by Henri Lhôpital, a pioneering local winegrower. Today, Bertrand Lhôpital, the fourth generation of the family, serves as Cellar Master and Head of Viticulture, guiding the house with a strong environmental ethos. Telmont's commitment to respecting the land was first recognized in 2017 with an organic agriculture (AB) certification for part of its vineyard. In 2020, Rémy Cointreau acquired a majority stake in the company.

The maison is known for its unique style, producing champagnes that are both ethereal and structured, striking a balance between tension and freshness. Telmont's savoir-faire enables the expression of nature through its wines, embodying a philosophy that places the preservation of the environment at the forefront.