

CHAMPAGNE SERGE MATHIEU

BRUT TRADITION

Champagne

STYLE & TYPE: White & Sparkling

WINEMAKER: Isabelle and Michel Mathieu-Jacob

APPELLATION: Champagne

VARIETIES: Pinot Noir

VITICULTURE: No use of either chemical weed killers or chemical pesticides and will use a natural pesticide only if absolutely necessary. They don't use chemical fungicides either, but instead use natural alternatives. They recently replanted hedge rows around their vineyard plots in an effort to provide maximum cover to birds and insects, two natural predators of vine pests. They eschew certain practices that are unsuited to their approach to nature, such as countering spring frosts by sprinkling water or by heating the air around the vines with electric or fuel-powered heaters. For the same reason, they do not burn weeds with blowtorches, since that also destroys microbes in the soil and consumes lots of fossil energy. The grapes are harvested by hand in 50 kg free-draining boxes. Plot by plot, they are brought to the winery.

SOIL: The soils were formed during the Kimmeridgian phase of the secondary era. They are comprised of calcereous marls, of the type that are also to be found under the vineyards of Chablis and Sancerre. On the slopes, the soils are especially rich in stony limestone elements which help with drainage.

VINIFICATION: Manual harvest. Pneumatic press (by plot). Fermentation in temperature controlled stainless steel tanks. Complete malolactic fermentation. Lightly filtered. Dosage: 8.6 g/l. 100% Pinot Noir.

AGING: Takes place in the cellars for three years.

AVAILABLE SIZES (L): 0.750

