



WINEMAKER

Isabelle and Michel Mathieu-Jacob

FARMING

Organic

VARIETALS

Pinot Noir

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Serge Mathieu

Brut Rose

FRANCE, CHAMPAGNE, CHAMPAGNE



WINERY OVERVIEW

The Mathieu family has lived in Avirey-Lingey since at least the 18th century. In 1760, then again in 1860 and 1894, notarized deeds show that plots within the commune of Avirey-Lingey were acquired by the Mathieus. Seven generations of vine-growers have now managed the estate, at first selling their grapes to négociant houses. In 1958, Serge Mathieu started to work on the estate with his father. As sales of Champagne grew, he produced his first bottles in 1970.

In 1987, Serge's daughter Isabelle joined the family firm after studying modern languages at university. She soon set out on the road to France, Germany and then Great Britain, making contacts and rapidly extending their clientele. In 1996, Isabelle married Michel Jacob, a vine-grower from the nearby village of Merrey-sur-Arce. He joined the Mathieu family business a couple of years later and decided to focus on the vineyards and their care. Isabelle and Michel energetically handle the four main jobs of an independent wine-producer (vineyard cultivation, winemaking, selling and administration).

The village of Avirey-Lingey is one of the smallest wine-growing communes in the Aube. On the face of things, there have been few changes in the small village if one is to judge by comparing photographs taken in the early 20th century with today. The village still lies huddled around its church in the valley hollow, with vines climbing up the surrounding hills. And yet, despite this apparent immobility, this part of Champagne has witnessed a revolution over the past century. Progressive changes have seen growers fight to remain part of the Champagne appellation, then gradually earn the confidence of the major Champagne houses from the Marne for the quality of their grapes. And now they increasingly make and sell their own Champagnes. The Mathieu family have been involved in every step of these changes.

Pinot Noir accounts for 89% of vines planted in the region. Specific soil types, local climate conditions, slope and orientation are extremely varied, producing separate meso-climates. Each vine-grower needs to be fully attentive to his own terroir to make the most of it. For Michel Jacob this is an absolute priority, as he has divided the estate into plots which all receive individual treatment.

For the past 20 years, Serge Mathieu established what they call vitiforestery which is planting shrubs and hedges in the vines. Their vines are covered with plants from July until April of the next year. This cover increases the biomass of the soil and the microbial life which naturally feeds the vines. They plow the vineyards without using chemicals and hardly ever use pesticides. They were the first using UV to fight against diseases like mildew and oidium, and they are also the first in Champagne using drones to spray organic products. The winery has HVE (Haute Valeur Environnementale) certification and is working on converting to organic. They expect AB Bio Organic Certification by 2023.

TERROIR

The soils 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.

VITICULTURE

In the winery, there is no use of either chemical weed killers or chemical pesticides, and natural pesticides will only be used if absolutely necessary. Chemical fungicides are not used either, instead opting for natural alternatives. The winery recently replanted hedge rows around the vineyard plots in an effort to provide maximum cover from birds and insects, two natural predators of vine pests. The grapes are harvested by hand in 50 kg free-draining boxes. Plot by plot, they are brought to the winery for sorting.

VINIFICATION

Manual harvest. Pneumatic press (by plot). Fermentation in temperature controlled stainless steel tanks. Complete malolactic fermentation. Lightly filtered. Dosage: 6 g/l.

AGING

5-6 years in cellar with lees.

TASTING NOTES

The nose is clear-cut with savory aromas of fresh strawberries and pomegranates. On the palate, flavors of small red berry fruit are carried by a lively structure. Very well balanced, this is a delicious wine that shows its depth on the finish. It makes a perfect aperitif but will also drink very well with white meat such as veal. Drink now or cellar for two to five years.

