



CHAMPAGNE BRUNO MICHEL

Demi-Lune Extra Brut

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Pauline Michel-Orban
VINTAGE	NV	WINERY ESTABLISHED	1985
VARIETALS	100% Pinot Meunier	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.24%	AGE OF VINES	55 years old
FERMENTATION	Stainless steel Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING ON LEES	24 months	ELEVATION	250 meters
DISGORGEMENT DATE	4/23/2021	FARMING METHODS	Organic certified (since 2004)
DOSAGE	0 g/l	FILTER/FINING	Kieselguhr Filter
TOTAL SULFUR	7 mg/l		No fining

RM = Récoltant Manipulant = Grower Champagne = Farmer's Fizz

Champagne Bruno Michel is a beautiful story about family, history, and love of the land. The family's winemaking dates back to at least the early 1900's when Paul Michel created a legacy for his future progeny (there are still bottles in the cellar from 1924 that Paul made!). Fast-forward to 1985, and Bruno (the fourth generation) and his wife Catherine began the estate that now sits in the village of Pierry today, just a few kilometers south of the renowned Épernay. When they took control of a historic 18th century cellar, with hundreds of meters of damp underground caves that were carved out by the Benedictine monks, the domaine really began to take its shape. In 2016, Bruno's daughter and oenologist Pauline Orban took over the cellar alongside her husband Guillaume Orban. Since 1997, when all chemical use in the farming stopped, the winery has progressed each year towards maintaining the integrity and health of the land and the vines, and today is one of the very few certified organic Champagne houses. The team meticulously farms 45 small plots of chalky clay and limestone soils within their 17 hectares, in the Coteaux Sud d'Épernay (the east side of the Vallée de la Marne), with about half dedicated to Chardonnay, and half to Pinot Meunier. Their efforts produce remarkably low yields compared to what is allowed in Champagne, giving incredible depth of fruit to their 'house style' - which is nuanced and wildly complex, because even their NV Assemblée range of Champagnes is aged on lees for shockingly long amounts of time. Team blending for final mixes, low dosages for perfect fruit clarity, and large depth of vintages and aging bottles create for the bubbles of Champagne Bruno Michel to be amongst some of the greatest 'farmer's fizz' that is available in the market today.

La Demi-Lune is a small lieu-dit (parcel) of the estate where the old vines of Pinot Meunier really shine and are able to showcase the fruit's structure and finesse without any use of sulfites

The Bruno Michel 'Demi-Lune' Extra Brut comes from a small parcel of the same name where the Pinot Meunier vines are about 55 years old. The idea of this bottling is to showcase the grape in its rawest form, accentuating the freshness of this noble grape while showing off its innate structure and rich character. Although from a single vintage, it does not wear the year on its label because it has not seen the mandatory three years on lees required for Vintage Champagne. After the harvest, fermentation in tank, and then a spring bottling with its liqueur de tirage, the sweet spot of aging on lees for the 'Demi-Lune' is right at two years having never seen any use of sulfites, and remaining diligent and able to showcase the clarity and precision of the Meunier. No dosage was added to this Extra Brut, and the result is stunning from even the first glance in the glass with its golden straw hue. Aromas of apple tarte tatin, pralines, fresh almond, and orange blossom lead to a stunningly vibrant palate while accompanying creamy effervescence. The mouth is loaded with voluptuous stone fruits, textural salinity, chalky minerality, and a lasting finish that pays perfect homage to the grape.