



CHAMPAGNE PINOT-CHEVAUCHET

Millésime 2010 1er Cru Brut Blanc de Blancs

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Didier Chevauchet
VINTAGE	2010	WINERY ESTABLISHED	1930
VARIETALS	100% Chardonnay Blanc de Blancs	VINEYARD(S)	Estate fruit 1er Cru Pierry
ALCOHOL	12%	AGE OF VINES	45 years old
FERMENTATION	85% Stainless steel 15% Used Barrel Specialized sparkling yeasts	SOIL TYPE	Chalky clay & limestone
AGING	12 years on lees 1 year after disg.	ELEVATION	200-230 meters
FILTER FINING	Diatomaceous earth No	FARMING METHODS	Organic HVE certified
DOSAGE	6.5 g/l	PRODUCTION	2,200 bottles
TOTAL SULFUR	25 mg/l		

'Great grapes come from the most attentive of farming, which is why each year we must adapt to nature's rhythms, relearning what our vines need rather than imposing our will on them.' – Didier Chevauchet

Nestled amidst the picturesque landscape of Champagne, not far from Epernay, the esteemed estate of Champagne Pinot-Chevauchet stands as a testament to generations of dedication to the craft of winemaking. Independent and true 'Grower Champagne', they have meticulously tended their 27 parceled vineyards across a total of 3.7 hectares in the villages of Moussy and Pierry (Premier Cru) for over four generations, cultivating Chardonnay (45%), Pinot Meunier (50%), and Pinot Noir (5%) grapes with care and expertise. Certified under High Environmental Value (HVE), Didier Chevauchet currently tends to their sustainable viticulture practices as well as the cellar management, showing true commitment to quality from the vineyards to the cellar. With sulfite levels kept well below the Champagne average and minimal intervention in the winemaking process, each and every cuvée encapsulates the essence of the region's terroir and the family's unwavering dedication to producing exceptional wines. The estate bottles 33-35,000 bottles each year.

2010 is generally known as a challenging year in Champagne, outside of a small pocket where the weather was bit more friendly. This Premier Cru Pierry shows off a bit for the vintage, because when the grapes were good, the results were incredible.

The *Champagne Pinot-Chevauchet 2010 Millésime Blanc de Blanc Brut 1er Cru* is a stunning vintage Champagne made entirely from Chardonnay grown on the hill above the premier cru village of Pierry, where the 45-year-old vines thrive in chalky clay, limestone, and river stone soils. 85% of the wine was fermented in steel, while 15% spent time in barrels before being blended, given its tirage, and bottled, left to age for 12 years on the lees. The extended aging creates a nose rich with brioche, toast, crisp apples, and a delicate touch of honey. On the palate, it's both deep and vibrant, maintaining freshness while delivering layers of developed flavors. After disgorgement, the wine was rested for an additional year, with a dosage of 6.5 g/L, rounding out its complexity and adding a refined balance to the long, stunning finish.