



CHAMPAGNE PINOT-CHEVAUCHET 'Distinguée' Extra Brut 1er Cru

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Didier Chevauchet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	100% Chardonnay Blanc de Blancs 1er Cru	VINEYARD(S)	Estate fruit (3.7ha total) All 1er Cru Pierry
ALCOHOL	12%	AGE OF VINES	45 years old
FERMENTATION	Stainless steel Specialized sparkling yeasts	SOIL TYPE	Chalky clay & limestone
AGING	7 years on lees 1 year rest after disg.	ELEVATION	200-230 meters
FILTER FINING	Diatomaceous earth No	FARMING METHODS	Organic HVE certified
DOSAGE TOTAL SULFUR	3.5 g/l 25 mg/l	RESERVE BLEND	70% Base 30% Reserve

'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.

*Distinguée = Distinguished
an illustrious Champagne centered around its precise focus and amazingly notable texture*

The *Pinot-Chevauchet 'Distinguée'* is an Extra Brut Blanc de Blancs crafted entirely from 1er Cru Chardonnay sourced from Pierry, showcasing the gorgeous elegance of this distinguished terroir. It comprises 70% base wine and 30% reserve wine, having spent 7 years on the lees to develop complexity and depth. With a low dosage of 3.5 g/L and an extra year's rest in the bottle before release, the wine retains its vibrant character and focused purity. The nose reveals enticing notes of freshly baked brioche and mellow fruits and citrus, while the palate showcases a bright attack of lemon and dried fruits, complemented by honeyed accents and an attractive minerality and oyster shells, that reflect its origins. With great length and a complex profile, this exquisite wine pairs perfectly with seafood, oysters, and even foie gras, and can also be decanted to explore its evolving character.