



CHAMPAGNE PINOT-CHEVAUCHET 'Généreuse' Brut Nature

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Didier Chevauchet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	100% Pinot Meunier (Blanc de Noirs)	VINEYARD(S)	Estate fruit (3.7ha total estate)
ALCOHOL	12%	AGE OF VINES	45 years old
FERMENTATION	Stainless steel Specialized sparkling yeasts	SOIL TYPE	Chalky clay & limestone
AGING	6 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	None (total RS <2 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.

Généreuse = Generous

a Champagne that gives its best natural self first, all Meunier and luscious while vibrant, and beautifully rounded

The Pinot-Chevauchet 'Généreuse' is a Brut Nature Blanc de Noirs, crafted entirely from 100% Pinot Meunier, showcasing the richness of this unique varietal. It comprises a blend of 70% base wine and 30% reserve wine, having spent 6 years on the lees to develop complexity and depth, followed by an additional year of rest after disgorgement. With no dosage, the wine retains its pure expression, reflecting the chalky clay and limestone soils from which it was born. The nose is vibrant, revealing enticing aromas of white fruits, white blossoms, and a distinct mineral quality. The palate showcases a balanced attack of intensity and sweet fruit, featuring notes of apples, aromatic honey, and mineral undertones, all wrapped in an amazing texture. A slightly salty finish enhances its character, with lingering impressions of white flowers. This exquisite wine pairs beautifully with seafood, enhancing its savory profile and making it a delightful complement to a variety of dishes.