



## CHAMPAGNE PINOT-CHEVAUCHET 'Joyeuse' Brut

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Didier Chevauchet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	80% Pinot Meunier 20% Chardonnay	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	5 years on lees 1 year rest after disg.	ELEVATION	200-230 meters
FILTER FINING	Diatomaceous earth No	FARMING METHODS	Organic HVE certified
DOSAGE	7 g/l	RESERVE	70% Base
TOTAL SULFUR	25 mg/l	BLEND	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.

*Joyeuse = Joyful*  
*a Champagne made for all joyous occasions, meant to create joy while enjoying*

The Pinot-Chevauchet 'Joyeuse' Brut is a bright and lively blend of 80% Pinot Meunier and 20% Chardonnay, crafted from 70% base wine and 30% reserve wine. Fermented in stainless steel before undergoing tirage and bottling, this Champagne spent 5 years on the lees, followed by a dosage of 7 g/L and a year of rest after disgorgement. Its brilliant gold-yellow robe glows with soft sparkling, fine bubbles that lift aromas of pastry, ripe apples, lemon, and dried fruits, underscored by a fresh minerality. On the palate, delicate honey melds with dried fruits and a flinty character, offering a wonderfully balanced and engaging texture. Both vibrant and refined, this Champagne pairs effortlessly with any occasion, let alone roasted poultry or seafood, its finish leaving a lasting impression of grace and complexity, and most importantly, joy.