

# THE SOURCE

Producer	Champagne Ponson & Paul Gadiot		
Wine	2012 Paul Gadiot "Précurseur" Extra Brut		
Region and Country	Champagne, France		
Varietal(s)	50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier		
Terroir	La Petite Montagne, a sub-section of Champagne's Montagne de Reims, located east and southeast of Reims, the region's capital. The Ponson vineyards are scattered between seven different communes and only on Premier Cru (1er Cru) sites. From north to south, we begin with Vrigny, Coulummes-la-Montagne (their home town), Pargny-lès-Reims, Jouy-lès-Reims, Ville-Dommange, Sacy and Ecueil. Between the first and last parcels to be picked there is often a difference of ten days of separation. All maintain an east, southeast or south exposition and the climate is continental: freezing winters, dry and warm summer days and cool summer nights. This a blend of parcels from on top of the plateau, mid-slope and lower slope.		
Soil	Plateau vineyards are on heavier topsoil with medium-hard chalk bedrock. Mid-slope vineyards are on soft tuffeau chalky bedrock (sandy limestone rock) with sandy topsoil. Vineyards at the bottom of the slope are mostly sandy with deep topsoil (often as deep as one meter) before chalk bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	5-70 years (average of around 35)	Altitude(m); Aspect	130-180; Many from East to South
Vinification	The grapes are whole cluster pressed in a traditional Coquard basket press. Some years the cuvée (the first press juice that comes after the discarded initial one hundred liters of free run juice) may go straight to tank for fermentation without any overnight settling. This depends on the quality of the fruit. Alcoholic fermentation lasts between ten days and two months and Maxime limits the maximum temperatures to around 16°-18°C. Aside from temperature control, he believes that systematic enology will more or less make the wines the same from year to year and likely kill the personality of the wine. Malolactic fermentation happens sometimes but is not encouraged.		
Aging	Aged mostly in stainless steel and concrete. Some are aged in old wood with a 5% maximum in each blend. Aging time before bottling varies.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Biodynamic treatments and principals are also incorporated but without certification.		

Enological Additions Sulfites

## Observations (subjective and abstract; based on young wines)

General Impressions Bread, Salty, Oxidative style, Citrus, Textured, Long Finish, Metal, White Cream

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %		Titrateable Acidity (g/L)	
pH	3.05-3.10	Residual Sugar (g/L)	4
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Maxime Ponson  
[Learn more about The Source Imports and Maxime Ponson at www.thesourceimports.com](http://www.thesourceimports.com)