

# THE SOURCE CHAMPAGNE PONSON & PAUL GADIOT CHAMPAGNE



## 1ER CRU, BRUT (DISC 01/21)

### PRODUCER OVERVIEW

Maxime and Camille Ponson are sixth-generation winemakers in Champagne's La Petite Montagne. Organic and biodynamic farming are now largely practiced in their premier cru vineyards from seven communes. Led by a predominance of Pinot Meunier, they also grow Pinot Noir and Chardonnay on their vineyards with a variety of expositions and slopes, from high up on the plateau on heavier topsoils and medium-hard chalk bedrock, down to the mid-slope with tuffeau/chalk bedrock with sandy topsoil derived from the bedrock, and the lower slope on deep sand topsoil on chalk bedrock. The grapes are whole-cluster pressed, undergo 10-day to two-month-fermentations, are temperature controlled, aged in stainless steel and concrete on their lees before bottled, aged four to five years, disgorged, dosed and aged a little longer in bottle before sale. The style here is one of pleasure and fuller body, though minerally and fine.

### VINEYARD DETAILS

### CELLAR NOTES

Whole-cluster pressed, naturally fermented and then aged for nine months in concrete and steel prior to bottle aging for 3.5 years prior to disgorgement and dosage of 6.5-8g/L. Sulfites are first added at the press.



