

THE SOURCE

Producer	La Parcelle		
Wine	2017 La Connigis		
Region and Country	Champagne, France		
Varietal(s)	100% Pinot Meunier - Zero dosage		
Terroir	Connigis is Stéphanie and Julien's second and, so far, latest acquisition. Luckily, it has never been touched by chemical treatments and has been thriving since they bought it in 2016. The subsoil consists of hard limestone, chalk and marne, and has deeper clay topsoil throughout compared to its counterpart, La Capella. It is protected by natural borders and therefore benefits from more temperate conditions, resulting in a wine that shows more opulence and roundness upfront. After about thirty minutes open, the palate begins to show a fine sea-spray salinity that balances out ripe orchard fruit aromas, keeping this wine straight and delicate.		
Soil Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age		Altitude(m); Aspect	; 0.28ha on a southwest facing slope that sits at a 30-degree angle
Vinification			
Aging Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions			
Observations (subjective and abstract; based on young wines)			
General Impressions			
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		