

La Parcelle

2018 La Connigis

Varietal(s)	100% Pinot Meunier - Zero dosage
Region	Champagne, France
Short Summary	Among the multitude of producers who have been looking beyond Champagne's initial grower-producer movement—a movement of growers that began to break free of the big houses and to produce their own wines, sometimes focused on single plots—are two enthusiastic winemakers, Stéphanie Chevreux and Julien Bournazel, of Champagne La Parcelle. Since their debut vintage in 2012, they have focused on a homeopathic approach in the vineyards and in the cellar. Upon acquiring their first vineyard, a 0.4 ha parcel on the Côteau du Barzy, they began conversion to biodynamics, and to the naked eye, it's clear that their land is happy and thriving.
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.
Cellar Notes	
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Total SO2	None Added—Very Low—Low—Medium—High