

THE SOURCE LA PARCELLE CHAMPAGNE



2018 COTEAUX CHAMPENOIS

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Connigis, their second property since 2016, never been touched by chemical treatments. 0.28ha, 30° slope. Protected by natural borders, benefits from more temperate conditions. Extremely small production. Subsoil of hard limestone, chalk & marne; deeper clay topsoil throughout compared to La Capella. SW exposure.

CELLAR NOTES

Hand harvested when 11-12 °C. Gentle press, natural ferment, tonneaux. Bâtonnage regularly during winter months. A portion of Cuvée Connigis must is left in tonneaux becoming Côteaux Champenois. SO2 levels (12-37 mg/L), added just before bottling.