

# THE SOURCE

## La Parcelle 2018 La Capella

Varietal(s)	90% Pinot Meunier, Chardonnay and Pinot Gris - 4g 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	La Capella is a small, steep vineyard planted predominantly to Pinot Meunier. The vines are dense, at 5000-6000 feet per hectare, with small amounts of Chardonnay and Pinot Gris interplanted throughout. Deep layers of clay cover chalky subsoils at the bottom portion of the slope, while silex, marne and limestone dominate the upper slope, where you can find just 10cm of topsoil in some sections. The vineyard is situated in a small meander that gets some of the most intense and direct winds within the valley, likely contributing to the natural salinity, yellow citrus and wild herbs, supported by a substantially vivacious and linear palate.
Cellar Notes	
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Total SO2	None Added—Very Low—Low—Medium—High