

THE SOURCE

CHAMPAGNE PONSON & PAUL GADIOT

CHAMPAGNE



LA PETITE MONTAGNE

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

80% Pinot Meunier, 10% Pinot Noir, and 10% Chardonnay planted in the late 1980s in seven 1er Cru villages at the top of the plateau (180m) to the lower slopes (130m) on chalk bedrock with variations of sand, chalk and clay topsoil.

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 4g/L. Sulfites are first added at the press.

