

THE SOURCE VINCENT CHARLOT CHAMPAGNE



2017 CHAMPAGNE, ELIA 1ER CRU

PRODUCER OVERVIEW

Vincent Charlot, an organic and modern-day biodynamic guru, took over his family business in 2001. Within six communes and 33 parcels inside the Coteaux d'Epernay he farms Pinot Noir, Pinot Meunier and Chardonnay. His vineyards are a complex microcosm rich in biodiversity on craie (chalk) with variations of clay and silex/chert. All parcels are hand-harvested and vinified separately, resulting in a multitude of cuvées. The style here is in full concession to his terroirs and the alchemy of fermentation and yeast autolysis, resulting in extremely savory and unique wines. Natural fermentations occur in amphoras and used French oak barrels, and most are free of malolactic fermentation. Secondary bottle fermentation is triggered by concentrated grape must, followed by long lees aging, minimal sulfites levels and low dosage.

VINEYARD DETAILS

Cuvée Elia Brut Premier Cru is composed of 100% Chardonnay from Pierry 1er Cru on mild slopes predominantly of clay and silex.

CELLAR NOTES

Natural yeast fermentation and aging for 9-11 months in old 225 L French oak. No malolactic fermentation, no filtration and no fining, followed by ~3.5 years in bottle before disgorgement. ~4g/L dosage.

