

# THE SOURCE

Vincent Charlot



## 2016 Champagne, Cuvée Nicolas

### Producer Overview

Vincent Charlot, an organic and modern-day biodynamic guru, took over his family business in 2001. Within 6 communes (Mardeuil, Vauciennes, Épernay Moussy, Pierry 1er Cru & Ay Grand Cru) and ~40 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 that pair with food more than apero hour. 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 Nicolas is composed of mostly of 95% Pinot Noir and 5% Pinot Meunier from Mardeuil planted in 1964 (“Les Vossenelles”) and 1976 (“Les Chapottes”) on mild slopes predominantly of chalk (“craie”), clay, and silex.

### Cellar Notes

Natural yeast fermentation and aging for 11 months in old 225 L French oak. No malolactic fermentation, no filtration and no fining, followed by 6 years in bottle before disgorgement. ~4g/L dosage.



