

THE SOURCE LA PARCELLE CHAMPAGNE



2018 LE BOUC

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

CELLAR NOTES

Hand harvested when 11-12 °C. Gentle press, natural ferment, tonneaux. Bâttonage regularly during winter months. SO2 levels (12-37 mg/L), added just before bottling.