

THE SOURCE PASCAL MAZET CHAMPAGNE



2015 MILLÉSIMÉ

PRODUCER OVERVIEW

Catherine and Pascal Mazet established their organic domaine in 1981 and were certified in 2009. They have 2.5 hectares of premier cru in the Montagne de Reims communes Chigny-les-Roses and Ludes, and the grand cru, Ambonnay. Their son Olivier joined in 2019 and incorporated agroforestry to further improve nature's interaction with their mildly steep hills of chalk, clay and sand. Natural fermentations and sur lie aging take place in old oak barrels for fifteen months with some cuvées blended with a 5000-liter "solera" foudre topped up since 1981. Bottle maturation on lees lasts for a minimum of five years, and the dosage is specific for each wine.

VINEYARD DETAILS

"Millésime" is a blend of roughly 45% Pinot Meunier, 30% Chardonnay and 25% Pinot Noir harvested from all their limestone and clay vineyards on gentle and mild slopes between 120-180m with a south/southeast exposure.

CELLAR NOTES

Single vintage harvest with natural fermentation and aging for 12 months in old 228L French oak (min 15 years old), followed by 7 years in bottle with lees before disgorgement. No dosage.

