

THE SOURCE ERIC COLLINET CHAMPAGNE



2014 CHAMPAGNE, "TEMPORIS" EXTRA BRUT

PRODUCER OVERVIEW

Eric Collinet moved to Bragelogne-Beauvoir in 1987 from Limousin, a cow town famous for a breed of cattle with the same name. Twenty minutes by car from the center of Les Riceys, one of Champagne's southernmost regions on the Côte des Bar, famous for its Pinot Noir bubbles and unique appellation still rosé, Rosé des Riceys, he has 2.25 hectares of Pinot Noir and Chardonnay and land for truffles. Agroforestry, organic (certified), and biodynamic practices underpin "all of my actions: the respect of the seasons, nature and it's rhythm; to listen to nature quietly and with patience, to look at it and accompany it."

VINEYARD DETAILS

While geologically classified as Kimmeridgian, Les Riceys has limestone marl and calcareous mudstones with a more geometric rock appearance than the neighboring flaky, friable, fossil-rich Chablis Kimmeridgian limestone marls. However, more like Chablis and Côte d'Or than the chalky north of Champagne, Les Riceys's topsoil is rocky with calcareous clay and silt and very little sand. The vineyards also have a greater biodiversity through its many forests that separate its hills when compared to the north of Champagne. "Temporis" is a blend of 98% Pinot Noir and 2% Chardonnay from medium sloping vineyards at 300m with a south/southeast exposure.

CELLAR NOTES

Whole cluster pressed and naturally fermented in steel. The wine goes through malolactic fermentation. The tirage is made in the spring after harvest and disgorged 5 years after harvest date. The dosage is 4.3g/L and the alcohol is 12.2%.

