

THE SOURCE VINCENT CHARLOT CHAMPAGNE



2017 CHAMPAGNE "LE FRUIT DE MA PASSION" EXTRA BRUT

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'Épernay 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

Fruit de ma Passion is composed of mostly of Pinot Meunier, and relatively equal parts of Pinot Noir and Chardonnay, though this changes from year to year. The vines were planted from 1964 to 1976 on mild slopes predominantly of chalk ("craie"), 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.

