

THE SOURCE PASCAL MAZET CHAMPAGNE



ORIGINEL, 1ER CRU, BRUT (2014 BASE)

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

"Originel" is a blend of roughly 35% Pinot Blanc, 35% Chardonnay, 15% Pinot Noir & 15% Pinot Meunier harvested from gentle to mildly sloping limestone and clay vineyards at 120-180m with a south/southeast exposure.

CELLAR NOTES

Natural ferment and aging 20 months in old 228L French oak (min 15 yrs old). 60% vintage and 40% solera. Aged 7 years in bottle with lees prior to disgorgement. 3g/L dosage.

