

THE SOURCE FANIEL ET FILS. CHAMPAGNE



EXTRA BRUT 'AGAPANE'

PRODUCER OVERVIEW

Mathieu Faniel's story follows the classic Champagne arc: his family once sold grapes to négociants, followed by his grandfather's postwar decision to bottle under their own name. Mathieu continued this path when he returned home in 2010 after working at various domaines in Alsace, Burgundy, the Loire, New Zealand, and a year in the cellar at Bordeaux's Château Latour. Rooted in Cormoyeux at the base of the Brunet Valley, the vineyards sit in a cool, amphitheater-like environment of clay and sand that preserves freshness and defines the wines' quiet tension. Two historic cellars, one dating to 1673 and another carved into fossil-rich sand, ground the domaine in a deeper geological and cultural timeline that helps to shape its identity. Aimed at maintaining balance rather than imposing ideology, his farming includes partial organic certification (though all vineyards are worked organically despite some remaining uncertified), increasing use of massal selection, and a measured interest in biodynamics. In the cellar, he employs low-intervention methods with natural settling and élevage in both stainless steel and oak.

VINEYARD DETAILS

Agapane is roughly 65% Pinot Meunier and 35% Pinot Noir grown on topsoil calcareous clay and sand on gentle and steep slopes around 210 meters altitude with a south/southeast exposure.

CELLAR NOTES

Agapane is a blend of 2022 majority and little of 2021 aged between 6-18 months in steel followed by 3 years in bottle on the lees before disgorgement. 4 g/L dosage.