

THE SOURCE ELISE DECHANNES CHAMPAGNE



ROSÉ DES RICEYS

PRODUCER OVERVIEW

Elise Dechannes Champagnes are farmed in Les Riceys, in the southernmost part of the Aube, known for their Pinot Noir still rosé, Rosé des Riceys AOC. She uses organic (cert. 2018) and biodynamic practices, aside from a few exceptions—some years she doesn't apply any copper or sulfur to the vines. Like the neighboring Chablis appellation, Kimmeridgian marl and clay are the dominant bedrock and soil compositions. Vinifications and aging are in stainless steel, oak, sandstone and clay amphoras. Most Champagnes are without dosage. The results with the mostly Pinot Noir-based wines are diverse and fun—anywhere from extremely ethereal and fruity, to more savory and gourmand.

