



MATHILDE SAVOYE BLANC DE MEUNIER BRUT

Mathilde is one of the rising stars of the Marne Valley and farms 3.5 hectares of vines without synthetic chemicals, putting an emphasis on soil health and biodiversity in the vineyard. She makes two single vintage champagnes in a pure and crystalline style.

Country: France

Region: Champagne

Sub Region: Vallée de la Marne

Grape Varieties: Pinot Meunier

Vintage: 2019

Farming: Organic (not certified)

Certifications: HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne)

Closure: Natural Cork

Vegan Friendly: Yes

Production: 1200 bottles

VINEYARD

The grapes for these cuvées come from two sites, one is a plot around the village of Baslieux-sous-Châtillon (home to top champagne grower Frank Pascal) and the other vineyard is a magical south west facing slope called Les Chapelleries.

Soil: Clay-silty (marly) & clay-limestone.

Age of Vines: 15-55 year old vines

WINEMAKING

The grapes are picked by hand in whole bunches. 5 months in stainless steel, 18 months on lees.

Bottled: Feb 2020

Disgorged: July 2021

Filtration: yes, coarse filtration

Fining: yes, a gentle fining with Bentonite (clay)

Dosage: 6g/l

SO2: small amounts at bottling

Alcohol: 12% ABV

TECH SHEET

