



DANIEL MOREAU CHAMPAGNE

BLANC DE BLANCS « LIGNE DE MIRE »



Bastien & Julie Moreau are the 4th generation of the Moreau family to farm their 6 ha of vines planted in the village of Vandières on the right bank, norther side, of the Marne river. The 9km band of land, protected by a forest to the north, stretches between the village of Verneuil and Binson-et-Orquigny. Historically planted predominantly with Pinot Meunier, the steep south facing hillsides rich in chalk and marl also favor Chardonnay & Pinot Noir.

The organic certification of the estate that happened in 2020 is the result of a long path initiated by Bastien’s father Daniel, still alive and working the land, when he took over from his dad Robert in the 70’s. At this time the estate was only 2.8 ha and planted exclusively with Pinot Meunier.

Bastien produces this Blanc de Blancs from one of his 16 different plots, a single parcel of 0.63 ha called “La Perchotte” planted exclusively with Chardonnay, a southwest-facing site to the northeast of the village, situated rather high up the slope (“Percher” meaning “To perch”) with a 25% declivity.



SOIL TYPE _____

Chalk and marl. Single plot of 0.63 ha called “La Perchotte”.

VARIETAL _____

100 % Chardonnay « Blanc de Blancs »

CULTURE _____

Organic Certified since 2020. No chemicals or phytosanitary products. Natural grass cover to stimulate the vines and regulate the water supply. Traditional ploughing of the soil to naturally weed and preserve the life of the soil.

VINIFICATION _____

Hand harvesting in small cases. Slow pressing pneumatic press. Fermentation, with biological yeasts, in thermo-regulated stainless-steel vats. Maturation of 1 year before bottling in both old French oak casks (10%), from Burgundy producers, and stainless-steel. Malolactic fermentation always completed. Bottled after natural filtration. 24 months sur lattes. 2020 vintage. The wine is allowed to rest in their caves for a minimum of 5 months after disgorging. 6 g/l of dosage.

TASTING NOTES _____

Bright and focused the wine displays a stunning energy. White pepper, pear and green orchard fruit dominates. Elegant white flowers notes lingers. Savory and intensely mineral finish.

*Other wine available from the same estate:
Champagne « Pièce Maîtresse »*