



VINCENT BLIARD « ÉTERNEL OPTIMISTE » CHAMPAGNE 1^{ER} CRU BLANC DE BLANCS



Widely regarded as the cradle of Champagne and the resting place of Dom Pérignon, the Premier Cru village of Hautvillers has been home to the Bliard family for four generations.

Organic viticulture and oak ageing have been part of the family's DNA for over a century. In the early 1900s, Eugène Bliard established a cooperage in the village, while his son Jean became one of Champagne's earliest organic pioneers in the 1960s. Drawing on his experience working the soils with horse-drawn ploughs, he rejected chemical farming and certified the estate organic more than fifty years ago.

Today, Florence Bliard and her husband Antoine continue this heritage, having taken over the domaine in 2018. Their tiny 4-hectare estate produces just 12,000 bottles annually from 16 parcels scattered across the steep Premier Cru slopes of Hautvillers overlooking Épernay.

"Always look on the bright side of things." The name reflects the philosophy of the Bliard family: confidence in the future and a positive outlook rooted in generations of organic farming. The wine itself embodies this spirit through its luminous, energetic and uplifting character.

SOIL TYPE

Blends of parcels located exclusively in Hautvillers. The soils are predominantly clay-limestone, with chalk either outcropping at the surface or lying just 6–8 inches below ground. The terroir is composed of approximately 75% chalk, complemented by calcareous marls and clay-rich silts.

VARIETAL

100% Chardonnay – Blanc de Blancs

CULTURE

Organic Certified since over 50 years. Vineyard untouched by chemicals or phytosanitary products. Natural grass cover to stimulate the vines and regulate the water supply. Traditional ploughing of the soil. Minimal use of copper and limitation of the use of tractors to avoid the settling of the soil.

VINIFICATION

Hand harvesting. Slow pressing in "Coquard" Traditional 2,000 kg wooden basket press. Fermentation and 12 months ageing of the base wine with native yeasts, and without enzymes, in 45hl old French oak "Foudre". Bottled with light SO₂, no filtration and no fining. Vintage 2019 (100%). Disgorgement 01/27/2026. 5 years "sur lattes". 1.5 g/L of dosage.

TASTING NOTES

Elegant and energetic, this Chardonnay-based Champagne offers aromas of citrus, white flowers and delicate toast. The palate is creamy yet vibrant, with mineral tension, subtle oak influence and a long, refreshing finish.

