



VINCENT BLIARD « LIBRE COMME L'AIR »

CHAMPAGNE 1^{ER} CRU ROSE



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.

The cuvée's name (*Free as the wind*) evokes a sense of freedom, lightness and spontaneity. Despite its concentration and complexity, the wine retains an airy, effortless character, combining richness with remarkable lift and finesse. This contrast between depth and weightlessness is central to the wine's identity.

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 _____

70% Chardonnay, 10% Meunier, 20% Pinot Noir (7% of red wine)

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. Blend of 2020 (85%) and 2019 (15%) . Disgorgement 01/27/26. 4 years "Sur lattes". 2.5 g/L of dosage.

TASTING NOTES _____

Generous aromas of raspberry, plum and red berries lead to a textured yet vibrant palate. Fresh, energetic and delicately savory, this rosé Champagne combines depth, elegance and remarkable drinkability.

