



# VINCENT BLIARD CHAMPAGNE

## 1<sup>ER</sup> CRU « LES FONDAMENTAUX »



Known as the cradle of Champagne, resting place of Dom Perignon, the Village of Hautvillers, entirely classified as Premier Cru, is home to the Bliard family vineyard since 4 generations.

Organic farming and oak ageing is in the family DNA since over a century. In the early 20<sup>th</sup> century, Eugène Bliard founded its cooperage shop in the village, then his son Jean Bliard, still alive and working the vines at 94, became in the 60's one of the 7 pioneers of organic in Champagne. By refusing the use of chemical that he knew was going against what he learned, as a former horse ploughing pieceworker, in close contact with the soil, he started the organic path of the winery by certifying the estate over 50 years ago.

Now Florence, and husband Antoine, after a brief Parisian carrier, was called back by the family passion and took over from her father Vincent in 2018. Their tiny 4 hectares domain, producing 12,000 bottles only, is divided between 16 parcels all located on the steep hillsides of Hautvillers dominating the city of Epernay, entry door to the Côte des Blancs, and the beginning of the Marne Valley. On the rich and diverse clay and chalk soil of the village, all three Champagne varietals can display their all potential, the vineyard is therefore nearly equally planted with Pinot Noir (40%), Meunier (30%) & Chardonnay (30%) with an interesting average of over 30 years old vines.

### SOIL TYPE \_\_\_\_\_

Clay & Limestone on the natural south facing amphitheater of Hautvillers.

### VARIETAL \_\_\_\_\_

50% Pinot Noir, 30% Chardonnay, 20% Meunier

### CULTURE \_\_\_\_\_

Organic Certified since 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 to naturally weed and preserve the life of the soil. Minimal use of coper 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 & smaller barrels. Bottled with light SO<sub>2</sub>, no filtration and no fining. 36 months sur lattes (2018 vintage). 3 g/l of dosage.

### TASTING NOTES \_\_\_\_\_

The winery's flagship cuvée is setting the bar very high with its subtle balance between the fruit and elegance of Pinot Noir, the fresh and airy expression of Chardonnay and the round and lush character of Meunier. The ageing in oak gives a deep heart of fruit and the salinity of the Terroir is doing the rest.

*Other wine available from the same estate:  
Champagne 1<sup>er</sup> Cru « Franche Admiration »*

